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STRAWBERRY CONCHAS

One of our latest lessons in the Better Baking Academy is a classic of the *panadería*: conchas. A famous member of the Mexican tradition of pan dulce (sweet bread), the concha sports an iconic crunchy, sugared topping, sliced to resemble a shell. In fact, this is where concha receives its name; *concha* means “shell” in Spanish. Our soft and sweet concha recipe has a tender base dough made with Bob's Red Mill Organic All-Purpose Flour, enriched with butter, milk, sugar, and eggs. Kimberlee Ho, the blogger behind *Kickass Baker*, gives our recipe a berry twist.



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with



STRAWBERRY CONCHAS

Makes 14 conchas

Recipe by Kimberlee Ho

- ½ cup (120 grams) warm water (110°F/43°C to 115°F/46°C)
 - ½ cup (120 grams) warm whole milk (110°F/43°C to 115°F/46°C)
 - 8 tablespoons (100 grams) granulated sugar, divided
 - 4½ teaspoons (14 grams) active dry yeast
 - 4¼ cups (531 grams) Bob's Red Mill Organic All-Purpose Flour, divided
 - 3½ teaspoons (10.5 grams) kosher salt
 - ¼ cup (57 grams) unsalted butter, melted and cooled slightly
 - 2 large eggs (100 grams), room temperature and lightly beaten
 - 1 teaspoon (4 grams) vanilla extract
- Topping (recipe follows)

1. In a small bowl, stir together ½ cup (120 grams) warm water, warm milk, 1 tablespoon (12 grams) sugar, and yeast. Let stand until foamy, 5 to 10 minutes.
2. In the bowl of a stand mixer, whisk together 4 cups (500 grams) flour, salt, and remaining 7 tablespoons (88 grams) sugar. Add warm milk mixture, melted butter, and eggs. Using the dough hook attachment, beat at low speed until dough comes together, 1½ to 2 minutes. Increase mixer speed to medium-low, and beat until dough is tacky, smooth, and elastic, 7 to 8 minutes; add up to remaining ¼ cup

(31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Check dough using the windowpane test [see Note] between additions of flour. Too much flour will make it harder to shape and create a denser final crumb). Turn out onto a lightly floured surface, and shape into a smooth round.

3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
4. Line 2 baking sheets with parchment paper.
5. Punch down dough, and let stand for 10 to 15 minutes. On a lightly floured surface, divide dough into 14 portions (about 72 grams each), and roll into smooth balls. Flatten each ball into a 3-inch round, and place on prepared pans.
6. Slice Topping into 7 (1-inch) portions. Roll into smooth balls. Place each ball between 2 sheets of parchment paper or plastic wrap, and roll into a 3½-inch circle. (Alternatively, roll out dough between 2 sheets of parchment paper. Using a 3½-inch round cutter, cut dough, rerolling scraps as necessary.) Place on top of conchas. Using a small sharp paring knife, carefully cut desired design into Topping, leaving a ¼-inch border around edges. Let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
7. Position oven rack in top third of oven. Preheat oven to 350°F (180°C).
8. Bake until Topping is just beginning to brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), about 12 minutes. Serve warm or at room temperature. Store in an airtight container for up to 2 days.

Note: To use the windowpane test to check dough for proper gluten development, pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.



TOPPING

Makes enough for 14 conchas

- ½ cup (113 grams) unsalted butter, softened
- 1 cup (120 grams) confectioners' sugar
- 1 large egg yolk (19 grams)
- 1 teaspoon (4 grams) vanilla extract
- 1¼ cups (156 grams) Bob's Red Mill Organic All-Purpose Flour
- ¼ cup (16 grams) freeze-dried strawberry powder (from 1 cup freeze-dried strawberries)
- ¾ teaspoon (3.75 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt

1. In the bowl of a stand mixer fitted with paddle attachment, beat butter and confectioners' sugar at low speed until combined, 1 to 2 minutes. Beat in egg yolk and vanilla.
2. In a small bowl, whisk together flour, freeze-dried strawberry powder, baking powder, and salt. Add flour mixture to butter mixture, and beat at low speed until combined and a dough starts to form.
3. Turn out dough onto a clean surface, and knead together. Shape dough into a log, and wrap in plastic wrap. Refrigerate until firm, about 30 minutes.

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FROM SCRATCH®

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All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

The below products are partners of *Bake from Scratch* magazine and used exclusively in all of our recipes.



FALL IS ALWAYS AN EXCITING TIME FOR BAKERS

—but fall 2021 truly takes the cake. Where do I even start? First up, I have a new cookbook hitting shelves on September 7, *The Pie & Tart Collection*. A compendium of new and reinvented classics, we're offering a sneak peek at the cookbook (starting page 73), featuring two of my favorite recipes, the cake-turned-tart Frozen German Chocolate Tart and my husband's beloved buttermilk pie. We're also unveiling our Genius (Quick) Croissants recipe, our cover star and the revolutionary new way to laminate your dough.

What spurred the creation of this game-changing recipe? My third and most exciting fall reveal: my partnership with the Williams Sonoma and No Kid Hungry spatula project. I designed (with the help of artist Kelly Redding) three beautiful baker's products: a tea towel and spatula adorned with perfectly golden croissants and another tea towel sporting the classic fresh-baked apple pie. I'll never forget the phone call I got last November inviting me to participate while I was on vacation in Saint Barth. So naturally a croissant was top of mind since I was on a French island. No Kid Hungry is an organization I've long championed, and it feels like a dream come true to be part of one of their most renowned fundraising campaigns. Get the exclusive first look at the new Williams Sonoma + No Kid Hungry spatula lineup on page 55.

The rest of this issue is a continuation of our fall celebration. We're baking with the top autumnal ingredients, from maple to the best and brightest of orange-hued produce. Plus, we have the sweeping story behind flan, one of my favorite ways to enjoy caramel and custard in one spoonful. Prepare yourself for pages of crave-worthy fall baking . . .

Happy baking,

Brian

Brian Hart Hoffman
Editor-in-Chief

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Bake from Scratch



The Crumb



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CHOCOLATE CHIP COOKIE CUPS

Made with aromatic Heilala Pure Vanilla Bean Paste and Heilala Pure Vanilla Extract, these cookie cups are the best way to get your fix for both delicious chocolate chip cookies and silky cream cheese filling in one bite.

Makes 16 cookie cups

- 1 cup (227 grams) unsalted butter, softened
- ½ cup (110 grams) firmly packed dark brown sugar
- 2 large egg yolks (37 grams), room temperature
- 2 teaspoons (8 grams) Heilala Pure Vanilla Extract
- 1½ teaspoons (9 grams) Heilala Pure Vanilla Bean Paste
- 3½ cups (438 grams) all-purpose flour
- 2 teaspoons (6 grams) kosher salt
- 2 tablespoons plus 2 teaspoons (40 grams) ice water
- ½ cup (85 grams) finely chopped 70% cacao dark chocolate
- Vanilla Cream Cheese Filling (recipe follows)
- Vanilla Bean Swirl (recipe follows)
- Garnish: shaved chocolate

1. Spray 16 standard muffin pan wells with cooking spray.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until creamy, about 2 minutes. Add egg yolks, vanilla extract, and vanilla bean paste, and beat until smooth, about 1 minute. Add flour and salt, and beat at low speed just until combined. Add 2 tablespoons plus 2 teaspoons (40 grams) ice water, and beat just until combined and dough holds together when pressed. Beat in chopped chocolate until evenly distributed. Divide dough into 16 portions (about 59 grams each). Roll each portion into a ball. Evenly press 1 dough ball into bottom and up sides of each prepared well until dough is even with top of well. Refrigerate until firm, about 30 minutes.
3. Preheat oven to 350°F (180°C).
4. Cut 16 (5-inch) squares of parchment paper. Place a parchment square in each well. Add pie weights.
5. Bake until edges look dry, about 10 minutes. Carefully remove parchment and weights. Bake until fragrant, cookies look dry, and top edges are slightly golden, 10 to 12 minutes more. Let cool in pans

for 15 minutes. Remove from pans, and let cool completely on wire racks.

6. Place Vanilla Cream Cheese Filling in a pastry bag; cut a ½-inch opening in tip. Pipe filling into center of each cookie. Dip the tip of a knife into Vanilla Bean Swirl, and swirl into top of filling. Garnish with shaved chocolate, if desired. Cover and refrigerate until filling is set, at least 30 minutes, or until ready to serve.

VANILLA CREAM CHEESE FILLING

Makes about 2½ cups

- 8 ounces (226 grams) cream cheese, softened
- ½ cup (100 grams) granulated sugar
- 1 cup (240 grams) cold heavy whipping cream
- 1 teaspoon (6 grams) Heilala Pure Vanilla Bean Paste
- 1 teaspoon (4 grams) Heilala Pure Vanilla Extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth, about 1 minute. Add sugar, and beat at medium-low speed until sugar has melted and mixture is smooth, stopping to scrape sides of bowl. Add cold cream, 2 tablespoons (30 grams) at a time, beating until combined. Thoroughly scrape sides of bowl. Slowly increase mixer speed to high, beating until stiff peaks form, about 1 minute. Beat in vanilla bean paste and vanilla extract.

VANILLA BEAN SWIRL

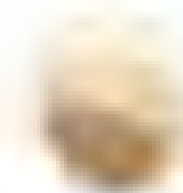
Makes about 1 tablespoon

- 1 tablespoon (21 grams) honey
 - 1 teaspoon (6 grams) Heilala Pure Vanilla Bean Paste
1. In a small bowl, stir together honey and vanilla bean paste.



Looking for the right vanilla?

With holiday season fast approaching, Heilala Vanillal has a Vanilla product for every baking, dessert and beverage creation!

			
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Vanilla Sugar

A sprinkle of our special blend will transform your treats into something extraordinary. Heilala infuse premium organic golden sugar with Heilala Vanilla Extract, then mix it with finely ground vanilla beans to add even more intoxicating vanilla flavor. Add a touch of decadence to French toast and pancakes. Stir into coffee, tea and lemonade. Come evening, why not try it on the rim of your cocktail glass?

Vanilla Powder

Made from finely ground vanilla beans, Heilala's powder is 100% pure and free of alcohol and sugar. Ideal for dry mixes it is popular among those following raw, vegan and whole-foods dietary principles. Approximately ½ teaspoon = 1 vanilla bean.

Vanilla Extract

No sugar, chemicals, or imitation flavors are added to this complexly flavored extract. Hand-selected premium beans undergo Heilala's unique three-month cold-extraction process, which gently draws out and preserves the delicate aromatics and produces a 100% pure product.

Vanilla Paste

Multi-award-winning Heilala Vanilla Paste is a convenient and economical way to get the flavor and appearance of vanilla seeds without all the scraping. Pure seeds are suspended in vanilla extract, resulting in a spoonable paste that's perfect in light-

colored desserts such as ice cream, shortbread and crème brûlée. 1 teaspoon of paste = 1 vanilla bean.

Vanilla Beans

Premium Heilala Vanilla beans are organically grown and hand-selected for their freshness, rich flavor and distinctive aroma. Simply split the bean down the center, being careful not to pierce all the way through, then scrape out the seeds. Save the bean to flavor a jar of sugar!

Powdered Vanilla

Add the sweet flavor of vanilla to dry mixes and hot beverages. Heilala's decadent vanilla extract powder is flecked with finely ground vanilla beans. Use as a powdered sugar substitute for coating freshly fried doughnuts or sifting over cake. Add a spoonful to tea or coffee for some vanilla sweetness.

Vanilla Flavors

After dreaming up new fusions Heilala have expanded their line with new flavor-infused vanilla extracts. The decadent flavors infused with pure vanilla—coffee, berry, cocoa, pumpkin spice, peppermint, and oak aged vanilla.



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Mooncake photography provided by Kee Wan Bakery, 85°C Bakery Cafe, and The Peninsula New York. Snow skin mooncake photography by Amy Do (@amysmooncakes). Special thanks to Jackie Ha (@tabejustforone) for providing photography for Mei Sum Bakery. Special thanks to Marisa Gee (@eatwithmarisa) for providing mooncake photography for Sing Cheong Yuan Chinese Bakery.

Tap into Maple Page 83

Large bowl, medium bowl, and Grey Tabo Salad Plate from At Home Furnishings (athome-furnishings.com). Waterfall bowl by Tena Payne from The Cook Store (thecookstoremtbrook.com). Pitcher by Tena Payne from Bromberg's (brombergs.com).

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Grey Tabo Salad Plate from At Home Furnishings (athome-furnishings.com). Dexter bread and butter plate by Blue Pheasant and cup and saucer by Earthborn Pottery from Bromberg's (brombergs.com). Truffle Appetizer Plate from Carmel Ceramica (carmelceramica.com).

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Cypress Grove Mini Bowl from At Home Furnishings (athome-furnishings.com).

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Cutting board from Farmhouse Pottery (farmhousepottery.com). Grey Tabo Appetizer Plate and Coffee Mugs from At Home Furnishings (athome-furnishings.com). Small pinch bowl by Earthborn Pottery from Bromberg's (brombergs.com).

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Small carafe by Earthborn Pottery from Bromberg's (brombergs.com).

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Gray wooden plate from Farmhouse Pottery (farmhousepottery.com). Small carafe by Earthborn Pottery and Millie Bloom Linen in Natural by Garner-Thiebaut from Bromberg's (brombergs.com). Bowl by Earthborn Pottery from The Cook Store (thecookstoremtbrook.com).

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Grey Tabo appetizer plate from At Home Furnishings (athome-furnishings.com). Truffle appetizer plate from Carmel Ceramica (carmelceramica.com). Plate by Tena Payne from The Cook Store (thecookstoremtbrook.com).

Origin of a Classic Page 107-108

Matte grey ripple side plate from HAAND (haand.us).

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2 gym buddies.

2 roommates.

7 friends turned family.



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FALL FAVORITES

TWO BAKING BLOGGERS SHARE THEIR BEST FALL-FORWARD RECIPES



LAURA KASAVAN of the blog Tutti Dolci offers the perfect version of an autumnal blondie. Bursting with apples, browned butter, and C&H® Golden Brown Sugar, these chewy blondies get finished off with a simple browned butter glaze sweetened with C&H® Confectioners Sugar.

BROWNEB BUTTER APPLE BLONDIES

Makes 9 blondies

Apples:

- 1½ cups (195 grams) chopped peeled apples
- ¼ cup (55 grams) firmly packed C&H® Golden Brown Sugar
- 1 tablespoon (14 grams) unsalted butter
- ½ teaspoon (1 gram) ground cinnamon
- Pinch ground nutmeg

Blondies:

- 10 tablespoons (140 grams) unsalted butter
- 1¼ cups (275 grams) firmly packed C&H® Golden Brown Sugar
- 1 large egg (50 grams), room temperature
- 1 tablespoon (15 grams) heavy whipping cream
- 1½ teaspoons (6 grams) vanilla extract
- ¼ teaspoon (1.5 grams) salt
- 1¼ cups (156 grams) all-purpose flour

Glaze:

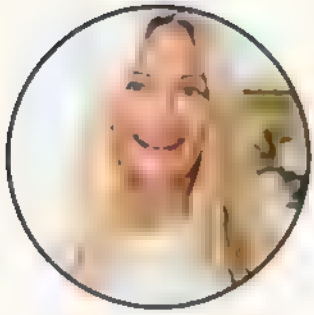
- ¾ cup (90 grams) C&H® Confectioners Sugar
- 3 tablespoons (45 grams) heavy whipping cream
- 1 tablespoon (14 grams) browned butter, reserved from above
- ½ teaspoon (2 grams) vanilla extract
- ¼ teaspoon salt
- ¼ teaspoon ground cinnamon
- Pinch ground nutmeg

1. Preheat oven to 350°F (180°C) and line an 8-inch square baking pan with parchment paper.
2. For apples: Combine apples, C&H® Golden Brown Sugar, butter, cinnamon, and nutmeg in a saucepan over medium-high heat. Cook for 5 minutes, stirring frequently, until apples are golden and tender. Remove from heat and transfer apples to a bowl to cool slightly.
3. For blondies: Place butter in a saucepan and cook over medium heat, stirring constantly, until it foams, turns clear, and then turns a medium brown, about 5 minutes. Pour browned butter into a medium bowl, reserving 1 tablespoon browned butter for the glaze.

4. Combine browned butter, C&H® Golden Brown Sugar, egg, heavy cream, vanilla, and salt, whisking until smooth. Fold in flour until almost incorporated; fold in caramelized apples.
5. Scrape batter into prepared pan and use a piece of parchment paper coated with cooking spray to press batter evenly into pan; tap pan sharply to remove air bubbles.
6. Bake for 35 to 38 minutes, until golden and set in the middle, and a toothpick inserted in the center comes out clean or with a few crumbs attached. Cool completely in pan on a wire rack.
7. For glaze: Whisk together C&H® Confectioners Sugar, heavy cream, 1 tablespoon reserved browned butter (melted), vanilla, salt, cinnamon, and nutmeg in a small bowl until smooth. Drizzle glaze over blondies and let set before serving.
8. Carefully lift parchment to remove bars from pan and place on a cutting board; cut into squares with a sharp knife.

Note: Blondies can also be made with C&H® Dark Brown Sugar.





REBECCA FIRTH of DisplacedHousewife takes pumpkin muffins to the next level with a blend of warm spices and a crunchy streusel topping. Accented with the caramel sweetness of C&H® Golden Brown Sugar and finished with a rich bourbon glaze, these muffins answer all of your cozy fall cravings.



PUMPKIN STREUSEL MUFFINS

Makes 16 muffins

Streusel:

- ½ cup plus 2 tablespoons (85 grams) all-purpose flour
- ⅓ cup (73 grams) firmly packed C&H® Golden Brown Sugar
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1 gram) ground nutmeg
- ¼ teaspoon (1.5 grams) sea salt
- 4 tablespoons (57 grams) unsalted butter, room temperature and cut into 4 pieces

Muffins:

- 1 cup (220 grams) firmly packed C&H® Golden Brown Sugar
- 12 tablespoons (170 grams) unsalted butter, room temperature
- ½ cup (100 grams) C&H® Granulated Sugar
- 1 tablespoon (6 grams) ground cinnamon
- 1 teaspoon (2 grams) ground nutmeg
- 1 teaspoon (2 grams) ground ginger
- ½ teaspoon (1 gram) ground cloves
- 3 large eggs (150 grams), room temperature
- 1 cup (244 grams) pumpkin purée (not pie filling; 100% pumpkin)
- 1 tablespoon (13 grams) real vanilla extract
- 2¾ cups (371 grams) all-purpose flour
- 2½ teaspoons (13 grams) baking powder
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (6 grams) sea salt
- ½ cup (120 grams) milk, room temperature

Bourbon Drizzle:

- 1 cup (120 grams) C&H® Confectioners Sugar, sifted
- 1 tablespoon (13 grams) heavy whipping cream
- 1 tablespoon (13 grams) bourbon
- ½ teaspoon (2 grams) real vanilla extract

1. For the streusel: In a medium bowl, whisk together the flour, C&H® Golden Brown Sugar, cinnamon, nutmeg, and sea salt. Using a pastry blender or your fingers, work the butter into the mixture until it resembles wet sand and, when pinched together, it holds into clumps. Place in the fridge to chill. If storing overnight, cover with plastic wrap; otherwise, it's fine for about an hour.

2. For the muffins: Place the C&H® Golden Brown Sugar, butter, C&H® Granulated Sugar, cinnamon, nutmeg, ginger, and cloves in an electric stand mixer fitted with the paddle attachment and mix on medium until creamy and well blended, about 4 to 5 minutes. With the mixer on low, add the eggs, one at a time, mixing each completely before adding in the next. Add in the pumpkin and vanilla and mix for 1 minute more. Periodically scrape down the sides and bottom of the bowl to make sure everything is well blended.



3. In a medium bowl, whisk together the flour, baking powder, baking soda, and sea salt. Add to the pumpkin mixture in two batches, alternating with the milk, mixing on low and stopping when just combined. Let the muffin batter sit for 30 minutes.

4. Preheat the oven to 375°F (190°C) and line every other muffin well with a muffin liner. Fill each muffin liner almost to the top with muffin batter and cover the tops with streusel. Fill the empty muffin wells with hot water about half full. Be careful transferring the tray to the oven; you don't want to splash water into the muffins.

5. Bake for 20 minutes in the center of the oven or until a toothpick comes out clean and/or they bounce back when gently pressed in the center. For best results, bake one tin at a time. Let cool in the muffin tin for about 10 minutes and then use a butter knife to help get them out to finish cooling on a rack.

6. For the bourbon drizzle: While the muffins cool, in a small bowl, whisk together the C&H® Confectioners Sugar, cream, bourbon, and vanilla. The drizzle will be thick, add only enough cream so that it drizzles, but not so much that it's thin and will run off the muffin. Once the muffins have cooled, drizzle over the tops and serve!

OVER THE MOON

ON THE 15TH DAY OF THE EIGHTH MONTH OF THE CHINESE LUNISOLAR CALENDAR, THE MOON GETS A JOYOUS CELEBRATION KNOWN AS THE MID-AUTUMN FESTIVAL. MANY EAST AND SOUTHEAST ASIAN COUNTRIES AND COMMUNITIES AROUND THE WORLD COME ALIVE WITH MERRIMENT FOR THE MOON AND WHAT IT REPRESENTS—SACRIFICE, FAMILY, TRADITION, HARD WORK, AND PROSPERITY. THIS MULTICULTURAL FÊTE IS EPITOMIZED BY THE SHARING OF A SYMBOLIC PASTRY CALLED A MOONCAKE. HERE ARE OUR FAVORITE MOONCAKE PURVEYORS LOCATED IN THE US.

MEI SUM BAKERY

PORTLAND, OREGON

Intricately shaped, mooncakes are filled with an array of fillings such as lotus seed paste, bean paste, nuts, or even meats. One special addition is the salted duck egg yolk—lending richness and signifying the full harvest moon. Though not always present, it is said that finding one (or more!) brings fortune. Find fortune at Mei Sum Bakery in Portland, Oregon. Phone: 503-777-3391



SING CHEONG YUAN BAKERY

HONOLULU, HAWAII

Sing Cheong Yuan Bakery in Honolulu, Hawaii, creates traditional and nontraditional mooncakes with a blend of flavors. Step into the beautifully decorated store in Chinatown to get lotus and egg yolk, purple sweet potato, and strawberry mochi. Website: facebook.com/singcheongyuanbakery/



AMY'S MOONCAKES

ORLANDO, FLORIDA

Snow skin mooncake, created using glutinous rice flour, and baked mooncake are two variations of mooncakes made in Vietnam. Amy Do creates art with her mooncakes, which can be special ordered on her Instagram. Instagram: [@amysmooncakes](https://www.instagram.com/amysmooncakes)



KEE WAH BAKERY

MONTEREY PARK, CALIFORNIA

Mooncakes vary in shape from the more traditional round—both an ode to the shape of the moon and a symbol of unity and wholeness—to square, which is said to represent the earth. Kee Wah Bakery in Monterey Park, California, offers delicious freshly baked mooncakes.

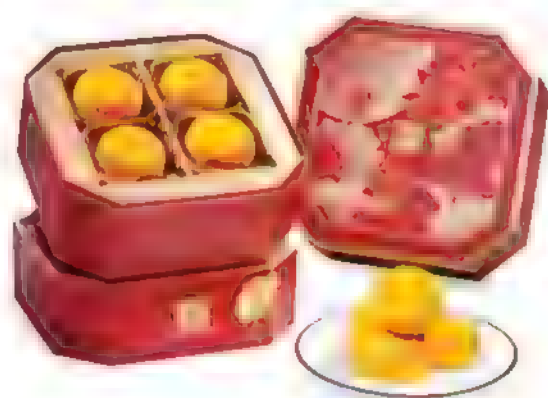
Website: [keewah.us](https://www.keewah.us)

THE PENINSULA NEW YORK

NEW YORK CITY, NEW YORK

The history of mooncakes at the Peninsula dates back to 1986 in Hong Kong, where Eastern tradition was blended with Western culinary techniques to create an utterly decadent treat. Preorder through the Peninsula New York to get a box of these chic mooncakes.

Website: peninsula.com

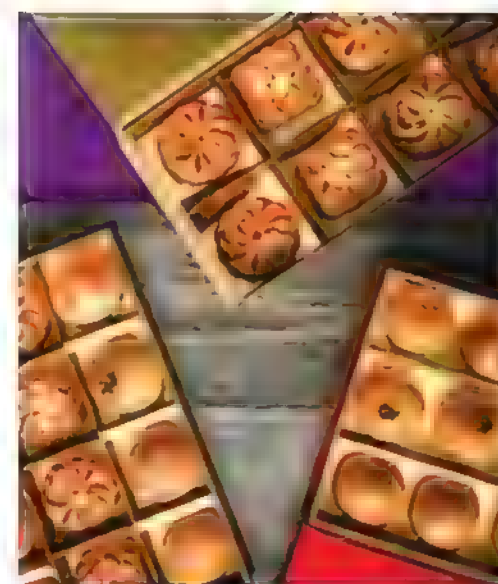


85°C BAKERY CAFE

CALIFORNIA, TEXAS, WASHINGTON, OREGON, AND NEVADA

One type of Taiwanese-style mooncake has a shiny, laminated skin that layers two different types of doughs. Bursting with either sweet or savory fillings, these special mooncakes can be found at 85°C Bakery Cafe locations across the country.

Website: 85cbakerycafe.com

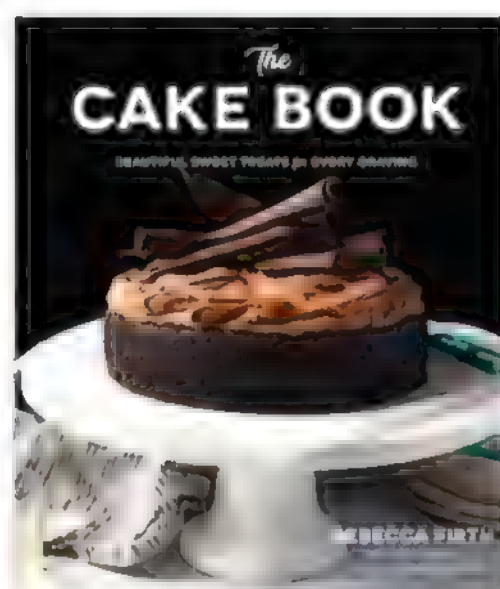


NEW ON THE COOKBOOK STAND

FROM COOKIES TO CAKE

If you loved *The Cookie Book: Decadent Bites for Every Occasion* by Rebecca Firth, then you'll be overjoyed with her new cake-laden tome. In *The Cake Book: Beautiful Sweet Treats for Every Craving* (Page Street Publishing, 2021), Rebecca takes an innovative approach to flavor combinations, from a Dark Chocolate Cajeta Cheesecake to a Glazed Tangerine Donut Cake.

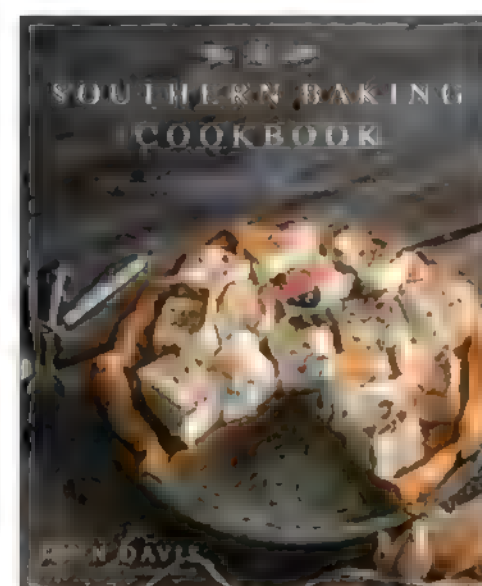
Available October 19, \$22.99



SOUTHERN CHARM

Jenn Davis provides her readers with all the secrets to Southern baking in *The Southern Baking Cookbook: 60 Comforting Recipes Full of Down-South Flavor* (Page Street Publishing, 2021). Vanilla-Bourbon Marshmallows and Mountain Molasses Cornbread? This is Southern baking in style.

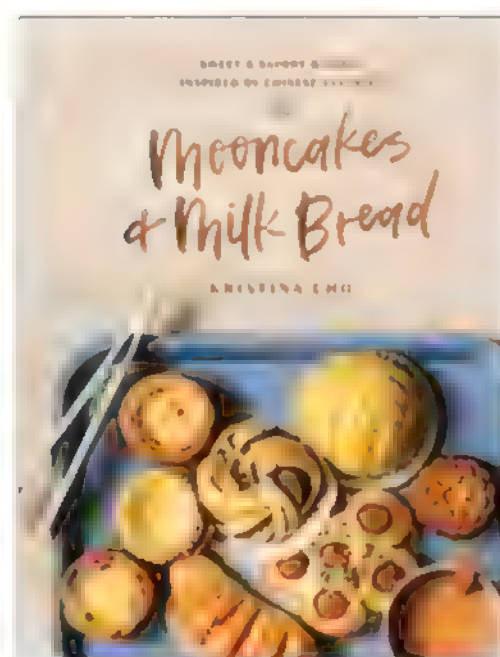
Available September 21, \$21.99



MOONCAKE MAGIC

Kristina Cho brings us right into Mid-Autumn Festival with her first cookbook release: *Mooncakes & Milk Bread: Sweet and Savory Recipes Inspired by Chinese Bakeries* (Harper Horizon, 2021). From gao (cakes and tarts) to tangzhong-crafted milk bread, this book will have you making a dash to your nearest Asian grocer.

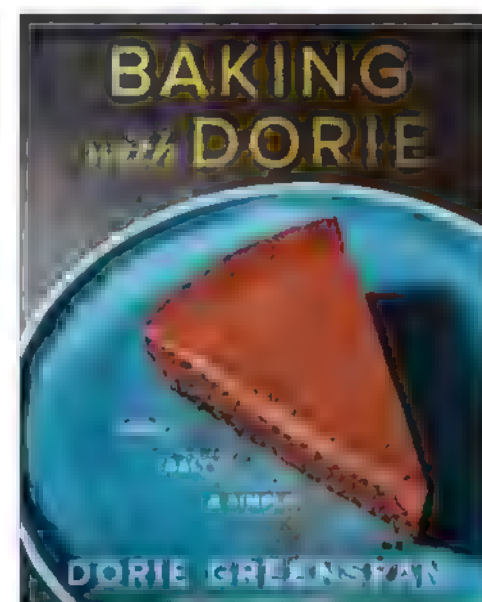
Available October 12, \$29.95



BAKE ALONG WITH AN ICON

Renowned author and baking icon Dorie Greenspan continues to inspire readers with her baking wisdom. In *Baking with Dorie: Sweet, Salty & Simple* (Houghton Mifflin Harcourt, 2021), bakers have full access to simple yet sophisticated recipes. We can't wait to make the Double Decker Caramel Cake.

Available October 19, \$35



FOR THE WIN

TIFFANY AARON, A COMPETITIVE BAKER, HAS TAKEN TOP HONORS IN MORE THAN A DOZEN FOOD COMPETITIONS, INCLUDING THE SECOND PLACE SPOT FOR DESSERTS AT THE 2018 WORLD FOOD CHAMPIONSHIPS. TIFFANY SHARES A LOOK AT THE REALM OF COMPETITIVE BAKING AND HER PERFECTLY COZY RECIPE FOR MALTED MAPLE SANDWICH COOKIES.



Tell us about how you got into the world of competitive baking.

Tiffany Aaron: My very first competition was the Pillsbury Bake-Off in 2013 in Las Vegas, Nevada, and I was a basket case. I mean, I was so nervous and really didn't know what to expect at all! While I was there, I was introduced to this whole community of competitive cooks and bakers. A lot of these people had competed for years before me. In the beginning, I felt like I had some good ideas, but competitive baking is more than just having a good idea; there are a lot of other elements that go into it. I was getting discouraged. Then, Lisa Keys, a veteran competitor, kind of took me under her wing, and she said, "Tiffany, put you on a plate. Don't overthink it and trust the process." I changed my approach, and it paid off.

What have been some of your favorite competitions?

TA: One of them is the National Festival of Breads, which is where I met Brian [Hart Hoffman] a couple of years ago. The festival is highly competitive because bread is so specialized, and it's so tricky to come up with new flavors or new shapes. And they really roll out the red carpet for us; it's just a classy event. The other is probably the World Food Championships because it really pushes me. We have a ridiculously small amount of time to try to accomplish as much as possible and it's really a challenge. Anytime that I'm able to get what's in my head onto a plate and turn it in to the judges, I'm really proud of being able to accomplish that.

Have you formed friendships with your fellow competitors?

TA: I didn't really realize how much of a bubble I lived in until I got into competitive baking. I've gotten to meet some neat

people, people I wouldn't have crossed paths with in my normal life. It sounds really cheesy, but I've become really dear friends with many of my competitors. We're invested in each other's lives and we're sounding boards for each other's ideas. It can be competitive in that, I think, everyone is protective of their ideas, but it's probably safe to say most of us have one or two people we can call to bounce ideas off of.

What's up next for you?

TA: I'm a finalist for the National Cornbread Festival. It's been postponed twice now, but I will be going to compete there in April 2022. My son was actually a finalist for it when he was 18, so he beat me to the punch on that one. It's taken me probably four years to crack into it, so I'm really looking forward to it!

MALTED MAPLE AND MILK CHAI CHEWS

Makes 24 sandwich cookies

Recipe by Tiffany Aaron

During the height of the COVID-19 pandemic, Tiffany faced shortages in her pantry. She decided to turn the hassle into—what else?—a challenge. Making use of her underused pantry ingredients, Tiffany created these rich sandwich cookies that pack a powerful malt- and maple-flavored punch.

- 2½ cups (318 grams) bread flour
- ½ cup (70 grams) malted milk powder
- 1 teaspoon (3 grams) cream of tartar
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- ¾ cup (170 grams) salted butter, softened
- ¾ cup (165 grams) firmly packed dark brown sugar
- ½ cup (100 grams) plus ⅓ cup (67 grams) maple sugar, divided
- ¼ cup (85 grams) pure maple syrup
- 1 large egg (50 grams), room temperature

Malted Maple Filling (recipe follows)

1. Preheat oven to 375°F (190°C). Line 3 baking sheets with parchment paper.
2. In a medium bowl, whisk together flour,

milk powder, cream of tartar, baking soda, cinnamon, and salt.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar, and ½ cup (100 grams) maple sugar at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add maple syrup and egg, and beat until combined, stopping to scrape sides of bowl. Add flour mixture, ½ cup (66 grams) at a time, beating until combined after each addition (about 3 minutes total). Refrigerate for 15 minutes.

4. In a small bowl, place remaining ⅓ cup maple sugar.

5. Using a 1-tablespoon spring-loaded scoop, scoop dough (about 20 grams each), and roll into balls. Roll in maple sugar, and place about 3 inches apart on prepared pans.

6. Bake until tops are cracked and edges are just beginning to brown, about 10 minutes. Let cool completely on pans on wire racks.

7. Spoon Malted Maple Filling into a pastry bag fitted with a large open star piping tip (Wilton 1M). Pipe filling onto flat side of half of cookies. Place remaining cookies, flat side down, on top of filling, and gently press together.

MALTED MAPLE FILLING

Makes about 3 cups

- 2½ cups (320 grams) confectioners' sugar
- ⅓ cup (40 grams) malted milk powder
- ½ cup (113 grams) salted butter, softened
- 2 tablespoons (30 grams) heavy whipping cream
- ¾ teaspoon (1.5 grams) ground cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cardamom
- ⅓ teaspoon ground nutmeg
- ⅓ teaspoon ground cloves

1. In a small bowl, combine confectioners' sugar and milk powder.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth, about 2 minutes, stopping to scrape sides of bowl. With mixer on medium-low speed, gradually add confectioners' sugar mixture alternately with cream. Add cinnamon, ginger, cardamom, nutmeg, and cloves, and beat at medium-high speed until light and fluffy, about 3 minutes. Use immediately. 



from the pantry

MILK

AN INSIDE LOOK AT THE VARIOUS FORMS
OF THIS DAIRY DYNAMO

BY SANDI SHRIVER



For most bakers, milk is the *crème de la crème*. Why? Because, like the other ubiquitous baking ingredients of butter, sugar, and flour, milk makes everything better. Cow's milk has a unique macronutrient makeup that makes it an ideal ingredient for baking cakes and enriching breads, adding color and flavor, stabilizing batters, and preventing staling. Historically, there's been a great amount of time and energy devoted to milk, and for good reason. From avoiding spoilage via fermentation and creating butter, yogurt, and cheese to making advances in refrigeration and extending shelf life through pasteurization, canning, and dehydration, humans have been optimizing ways to consume this perishable liquid for thousands of years. We explore this choice baking ingredient in all of its glorious forms.

First, let's delve into the skinny on milk fat. Once collected, fresh milk is passed through a separator, kicking out cream and fat-free milk. Some of the cream, which contains around 30% to 40% milk fat, goes to products like cheese and butter, and a portion is blended back into the fat-free milk to create the milk options available in stores. Milk fat percentages vary by only a few points—whole milk weighs in at 3.5% milk fat, while reduced-fat contains 2%, low-fat has between 0.5% and 1.5%, and fat-free (often referred to as “skim”) must be less than 0.5%. Pay attention to those percentages, as milk fat adds rich flavor and enhances texture in baking, and whole milk gives the most bang for your baking buck.

Although defined by its milk fat content, whole milk is primarily made up of water—around 88%. Water, as you can imagine, is integral to baked goods, adding moisture and hydrating starch molecules, but milk's composition gives you more than just water alone. Sugar in the form of lactose (close to 5%) and proteins at slightly more than 3%, in addition to vitamins and minerals like calcium, are added bonuses to baking. Specifically, lactose interacts with amino acids and plays an integral part in the Maillard reaction—the browning phenomenon that gives baked goods beautifully golden crusts and adds butterscotch-like flavors to caramels. You can harness the browning power of lactose simply by adding milk to doughs and batters or slathering milk on unbaked treats as a pastry wash. The sugar-protein combo means that dairy-based pastry washes primarily promote browning, while the addition of egg to a wash adds a shiny coat.

The interaction between milk macromolecules is also the secret to pillowy soft bread. Take, for example, a crusty baguette, which uses water as its liquid of choice and has a crunchy, tough exterior and chewy interior, desirable traits for this style of bread. If you are looking for tenderness and fluff, though, like a golden loaf of Japanese milk bread, as the name suggests, milk lends the helping hand. This enriched bread also stays fresher for longer due to milk's role in preventing starch retrogradation—the process that stales baked goods. Milk helps retain moisture in cakes and breads, meaning you can enjoy them for longer. Finally, milk has the ability to stabilize emulsions, so adding it to cake batters will ensure silky, smooth batters and cakes with perfectly uniform crumb structures. And in a slightly different chemical reaction, milk also ensures a rich and creamy custard.

Moving from the refrigerator and into the pantry, we find one answer to the perishability problem: shelf-stable milk in cans. By utilizing evaporation under a partial vacuum, water in milk can be removed at temperatures below boiling, between 110°F (43°C) and 140°F (60°C), reducing cooked flavors while decreasing water content by about 60%. Thick and sticky sweetened condensed milk and its thinner and slightly darker counterpart, evaporated milk, both undergo this evaporative process to enhance shelf life and lighten the load. The main difference between the two is that sweetened condensed milk gets



a final dose of sugar (hence the “sweetened”), which boosts preservation by further reducing water activity, thereby increasing its shelf life to nearly twice that of evaporated milk.

The sweetness and enhanced creaminess of sweetened condensed milk is often showcased in baked goods that don’t require an excess of liquid, adding flavor and acting as a binder. Take our Chocolate-Orange Macaroon Tart on page 67, where coconut and pistachios are combined with sweetened condensed milk to form a macaroon-like crust. The concentrated dual nature of the product is also perfect for sweetening beverages like tea and coffee, and our Thai Tea Coffee Cake on page 69 pays homage to the popular and strikingly orange drink. When the pantry runs dry of this gorgeously creamy staple, fret not. Turn to page 67 to learn how to make your own no-fuss sweetened condensed milk on the stovetop. Spoiler alert: it’s totally worth it.

Searching for a more direct substitute for whole milk in recipes? Reconstituting canned evaporated milk is a great option. Get baking by combining equal amounts of evaporated milk and water. Though convenient, just note that the off-white color and the already caramelized lactose may change the outcome of your baked goods. This is why you’ll find this handy product in fudge, puddings, and custard bases like our Flan on page 110, where the evaporated milk acts in harmony with rich flavors and caramelized tones.

Another shelf-stable milk product of the evaporated type comes in an ultra-lightweight packet. Dry milk, also called powdered milk or milk powder, takes evaporation a step further by incorporating spray evaporation, which turns tiny milk particles into the tastiest milk dust. If you have ever had the luck to encounter a crave-worthy Filipino-style shortbread cookie called a *polvorone*, the inclusion of dehydrated milk leads to its powdery texture. In fact, the name “polvorone” comes from the Spanish word *polvo*, which translates to “dust.” Easy to reconstitute, dry milk can also be used in any recipe calling for milk, but it’s good to keep a few things in mind. This product also has some caramelized lactose and may change the texture and flavor of



baked goods, and because of its oxidative nature, fat is often removed to enhance the shelf life of dry milk. Look for a whole-fat version or account for the reduced fat in your recipe.

For other milk substitutions, think chocolate milk for a sweet boost in a chocolate cake or a cocoa-packed babka. Have an affinity for sweetened condensed milk? You'll love dulce de leche, its deeply caramelized counterpart. And when it comes to dehydrated milk, reach for malted milk powder, made with a

combination of malted barley extract and dry milk. The Malted Maple and Milk Chai Chews on page 20 capitalize on this flavor-packed dairy dust to create melt-in-your-mouth magic.

Now that you know the properties and benefits of these dairy products, it's time to get baking! Whether enriching cakes and breads or paired with a plate of cookies, milk is the go-to for delicious baked goods.

BAKE WITH MILK In this issue, don't miss:

Honey-Molasses Brown Bread, page **39**

Spiced Apples & Cream Crumb Bars, page **67**

Sweet Custard Wool Bread, page **69**

Maple Karpatka, page **90**

Invisible Apple Maple Cake, page **91**

Spiced German Buttercream, page **99** 5



CHOCOLATE, CHERRY & PISTACHIO VIENNOISE

Usually enjoyed for breakfast, Viennoise is a special baked good that blends the pleasures of soft milk bread with the buttery richness of brioche. Our enriched dough filled with chocolate, cherries, and pistachios receives a divinely fluffy texture from Platinum® Yeast from Red Star®.

Makes 7 rolls

- ⅓ cup (80 grams) warm water (110°F/43°C to 115°F/46°C)
- ¼ cup (60 grams) warm whole milk (110°F/43°C to 115°F/46°C)
- 1 (0.25-ounce) package (7 grams) Platinum Yeast
- ¼ cup (50 grams) granulated sugar, divided
- 3¼ cups (406 grams) all-purpose flour, divided
- 2½ teaspoons (7.5 grams) kosher salt
- 3 large eggs (150 grams), room temperature and divided
- 5 tablespoons (70 grams) unsalted butter, room temperature*
- ⅓ cup (53 grams) finely chopped bittersweet chocolate
- ⅓ cup (43 grams) finely chopped dried sweetened cherries
- ¼ cup (32 grams) finely chopped dry-roasted salted pistachios

1. In a small bowl, stir together ⅓ cup (80 grams) warm water, warm milk, yeast, and 1 teaspoon (4 grams) sugar. Let stand until foamy, 5 to 10 minutes.

2. In the bowl of a stand mixer, whisk together 2¾ cups (344 grams) flour, salt, and remaining 3 tablespoons plus 2 teaspoons (46 grams) sugar. Add yeast mixture and 2 eggs (100 grams); using the paddle attachment, beat at low speed until a shaggy dough forms. Scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic, about 6 minutes; add up to ¼ cup (32 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition (about 5 minutes total). Beat until a smooth, slightly tacky, and elastic dough forms, 9 to 10 minutes; add up to remaining ¼ cup (32 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky.

4. In a small bowl, stir together chocolate, cherries, and pistachios. Add to dough, and beat at low speed until just combined, stopping to scrape sides of bowl and dough hook. Turn out onto a lightly floured surface, and knead 3 to 5 times to ensure mix-ins are evenly distributed. Shape dough into a smooth round.

5. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

6. Punch down dough, and let stand for 10 to 15 minutes. On a lightly floured surface, divide dough into 7 portions (about 127 grams each). Press each portion into a disk about ¾ inch thick. Working clockwise around each disk, fold edges

toward center to form a ball. Turn dough seam side down. Cover and let stand for 15 to 20 minutes.

7. Line a baking sheet with parchment paper.

8. On a lightly floured surface, place 1 dough ball seam side up, and press into a 3¼-inch-wide disk. Starting with top edge, fold dough, about ½ inch at a time, pressing to seal after each fold. Repeat until you have a tight cylinder. Roll seal to bottom, and using both hands, gently roll from center out toward ends, lengthening dough as you go and tapering ends. Dough should be 7 inches long. Repeat with remaining dough. Place, seam side down, about 2 inches apart on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

9. Preheat oven to 375°F (190°C).

10. In a small bowl, lightly whisk remaining 1 egg (50 grams). Brush tops and sides of each roll with egg wash. Using a lame or a sharp paring knife, score tops with small diagonal cuts, about ½ inch apart.

11. Bake until an instant-read thermometer inserted in center registers 190°F (88°C), 10 to 12 minutes. Let cool on pan for 10 minutes. Serve warm, or remove from pan, and let cool completely on a wire rack.

**Unlike softened butter, room temperature butter should provide no resistance when pressed with a finger.*

At this point, the butter is soft enough to easily incorporate into your dough.



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Rtse

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Life's best moments are the ones made from scratch – the ones that let you pause, take a moment for yourself and bake something special for the ones you love most. The unique natural dough strengtheners in Platinum® Yeast from Red Star® ensure that every recipe will come out of your oven light and airy, so you can relax and enjoy the art of baking – and the smiles of those you share it with.

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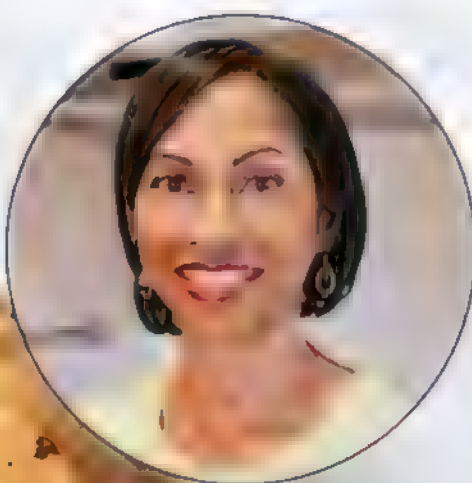
KENTUCKY BUTTER CAKE

CHERYL NORRIS, THE BLOGGER BEHIND BROWN SUGAR BAKES,
SHARES THE TALE OF HER MOTHER'S KENTUCKY BUTTER CAKE

A few years ago, my mother stopped baking. She was no longer able to stand for long periods of time, and mixing pie dough and baking cakes became too hard for her. I realized I would never again watch her make apple pies or peach cobbler, two family favorites. But I had her recipes and was looking forward to continuing the family tradition. The one recipe I didn't have was for her Kentucky butter cake, a delicious pound cake soaked with sugar, butter, and rum (though she used rum extract).

Whenever my mom made this cake, we all waited anxiously for it to be done so we could get a piece (which she didn't let us have until it was completely cooled). We always ate the bottom of the cake first because that was the best part, soaked with the sweet, buttery rum syrup. It wasn't only the loss of the recipe that made us nostalgic but also the shared experience of waiting for it to be done and eating it together. One day, I was going through my mother's books and I found her recipe for Kentucky butter cake. I couldn't believe it. It was as good as we remembered, and it brought back happy memories of my mom's baking and the delicious desserts she made for her family.

—Cheryl Norris



CIDER-SPIKED KENTUCKY BUTTER BUNDTLETES

Makes 12 Bundtlettes

For our fall take on this cake, we swapped in crisp apple cider for the rum. Then, we transformed this Bundt cake into perfectly portioned Bundtlettes—doubling the sweet surface area for the delicious apple cider glaze.

- 1½ cups (340 grams) unsalted butter, softened and divided
- 3 cups (600 grams) granulated sugar, divided
- 4 large eggs (200 grams), room temperature
- 4 teaspoons (16 grams) vanilla extract, divided
- 3 cups (375 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1 gram) ground nutmeg
- ¼ teaspoon ground allspice
- ¾ cup (180 grams) whole buttermilk, room temperature
- ¾ cup (180 grams) hard or regular apple cider, divided

1. Preheat oven to 325°F (170°C).
2. In the bowl of a stand mixer fitted with paddle attachment, beat 1 cup (227 grams) butter and 2 cups (400 grams) sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating just until combined after each addition. Beat in 2 teaspoons (8 grams) vanilla.
3. In a large bowl, whisk together flour, baking powder, salt, cinnamon, baking soda, nutmeg, and allspice. In a small bowl, whisk together buttermilk and ½ cup (120 grams) cider. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour



mixture, beating just until combined after each addition.

4. Spray 2 (6-well) Bundtlette pans* with baking spray with flour. Fill wells about two-thirds full. (See Note.)

5. Bake until a wooden pick inserted near center comes out clean, 20 to 25 minutes. Let cool in pans on wire racks for 10 minutes.

6. Meanwhile, in a small saucepan, melt remaining $\frac{1}{2}$ cup (113 grams) butter over medium-low heat. Add remaining 1 cup (200 grams) sugar, remaining $\frac{1}{4}$ cup (60 grams) cider, and remaining 2 teaspoons (8 grams) vanilla. Cook, stirring frequently, until sugar dissolves, about 1 minute.

7. Poke warm cakes all over with a wooden pick. Evenly pour 1 cup (240 grams) warm glaze over cakes. Let stand until glaze is completely absorbed, 10 to 15 minutes. Invert cakes onto wire racks. Brush tops and sides of cakes with remaining $\frac{1}{2}$ cup (120 grams) warm glaze. Let cool completely.

**We used the Nordic Ware Swirl Bundtlette Pans.*

Note: If you have only 1 Bundtlette pan, mix and bake only half of the recipe. While the first batch is cooling, mix and bake the following half of the recipe. 📖

ONION-HERB CIABATTA ROLLS

Offering the comfort of ciabatta in the form of individual rolls, this herbaceous recipe gets that signature crispy crust from a steamy bake in the SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS).

Makes 4 rolls

Polish:

- ½ cup (64 grams) bread flour
- ¼ cup (60 grams) water, room temperature (70°F/21°C)
- ⅛ teaspoon instant yeast (a pinch)

Dough:

- ½ cup (120 grams) water, room temperature (70°F/21°C)
- 1 tablespoon (14 grams) extra-virgin olive oil
- 1½ cups (191 grams) bread flour
- 1 tablespoon (7 grams) dried minced onion
- 1½ teaspoons (4.5 grams) kosher salt
- 1 teaspoon (1 gram) chopped fresh rosemary
- 1 teaspoon (1 gram) chopped fresh oregano
- ¾ teaspoon (2.25 grams) instant yeast

Topping:

- 3 tablespoons (42 grams) unsalted butter, room temperature
- 3 tablespoons (42 grams) extra-virgin olive oil
- 2 small cloves garlic (4 grams), minced (about 1½ teaspoons)
- ¾ teaspoon (2.25 grams) kosher salt
- 4 teaspoons (6 grams) chopped fresh parsley
- ½ teaspoon chopped fresh rosemary
- ½ teaspoon chopped fresh oregano
- ¼ teaspoon crushed red pepper (optional)

1. For polish: In a small bowl, stir together flour, ¼ cup (60 grams) room temperature water, and yeast by hand until well

combined and no dry spots remain, scraping sides of bowl as needed. Cover bowl with plastic wrap; let stand at room temperature for 8 to 12 hours. (Mixture should be ripe and bubbly.)

2. For dough: In the bowl of a stand mixer fitted with the paddle attachment, place ½ cup (120 grams) room temperature water and oil. Add polish, flour, onion, salt, rosemary, oregano, and yeast. Beat at low speed for 4 minutes. (Dough will still be rough but combined and elastic.) Scrape sides of bowl and paddle. Increase mixer speed to medium-low; beat until dough pulls mostly away from sides of bowl and forms a mostly smooth ball around paddle, 2 to 4 minutes, stopping frequently to scrape sides of bowl and paddle.

3. Oil a medium bowl. Place dough in bowl; cover and let rise in a warm, draft-free place (75°F/24°C) for 1½ hours, folding dough in bowl every 30 minutes. (To fold, use wet or oiled hands to reach under one side of dough; gently stretch up, and fold over center. Repeat 3 more times around bowl.)

4. Cut 4 (5-inch) squares of parchment; place on 1 tray, and generously dust with flour. 5. On a lightly floured surface, turn out dough, and gently shape into a roughly 7x6-inch rectangle; dimple surface with fingertips. Using a bench scraper, cut dough into 4 (3½x3-inch) pieces; transfer portions to prepared parchment squares. Gently re-stretch each portion of dough into a more squared shape (about 3½x3 inches), if necessary. Dimple surface again with fingertips.

6. Set SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS) to Manual/Steam Proof/100°F. Place tray on lower rack of

oven; set SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS) to 13 minutes/Start. Proof dough for 13 minutes.

7. Remove rolls from oven. Place a clean tray in lower rack of oven; set SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS) to Manual/Steam Bake/Breads/425°F/18 minutes/Start.

8. Cover rolls with a greased sheet of plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 7 to 10 minutes.

9. Carefully remove preheated tray from oven, and place on a wire rack. Using parchment to help support, carefully and quickly turn rolls onto preheated tray about ½ to 1 inch apart in center. Place tray on lower rack of oven. Press Start.

10. Bake for 18 minutes until golden brown and crusty. Carefully transfer rolls to a wire rack; let cool completely.

11. For topping: In a small microwave-safe bowl, combine butter, oil, garlic, and salt. Heat on high in 10-second intervals, stirring between each, until butter is melted. Stir in parsley, rosemary, oregano, and red pepper (if using).

12. Using a serrated knife, cut cooled loaves in half lengthwise. Brush butter-herb mixture evenly onto cut sides of ciabatta until mixture is all used up. Place loaves back together with cut sides touching. Place on a clean tray. Set SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS) to Convection Bake/Preheat/1 Tray/325°F/10 minutes/Start. When oven is preheated, place tray on lower rack of oven. Press Start.

13. Bake for 10 minutes until warmed through and toasted. Serve immediately.



SHARP

Simply Better Living



INTRODUCING THE **CONVECTION** MICROWAVE DRAWER™ OVEN BY SHARP®

SMD2499FS

The most eagerly anticipated kitchen innovation has finally arrived! The Smart Convection Microwave Drawer™ Oven with Easy Wave Open in Stainless Steel. Naturally, by Sharp.

The speed of sensor microwave cooking, combined with the flexibility of convection cooking, makes the SMD2499FS a perfect multi-function appliance for your modern, smart home.



Multitask cooking, dual convection fans and dedicated heating elements provide turntable-free baking, roasting, grilling, and air frying. Mixed modes combine microwave and convection cooking for faster results.



The Sharp 24 in. Under-the-Counter Pedestal accessory (SKCD24U0GS) makes installation a breeze. Mount the oven on the two drawer pedestal, plug into a 120V outlet and slide into a standard dishwasher cutout.

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bakery profile



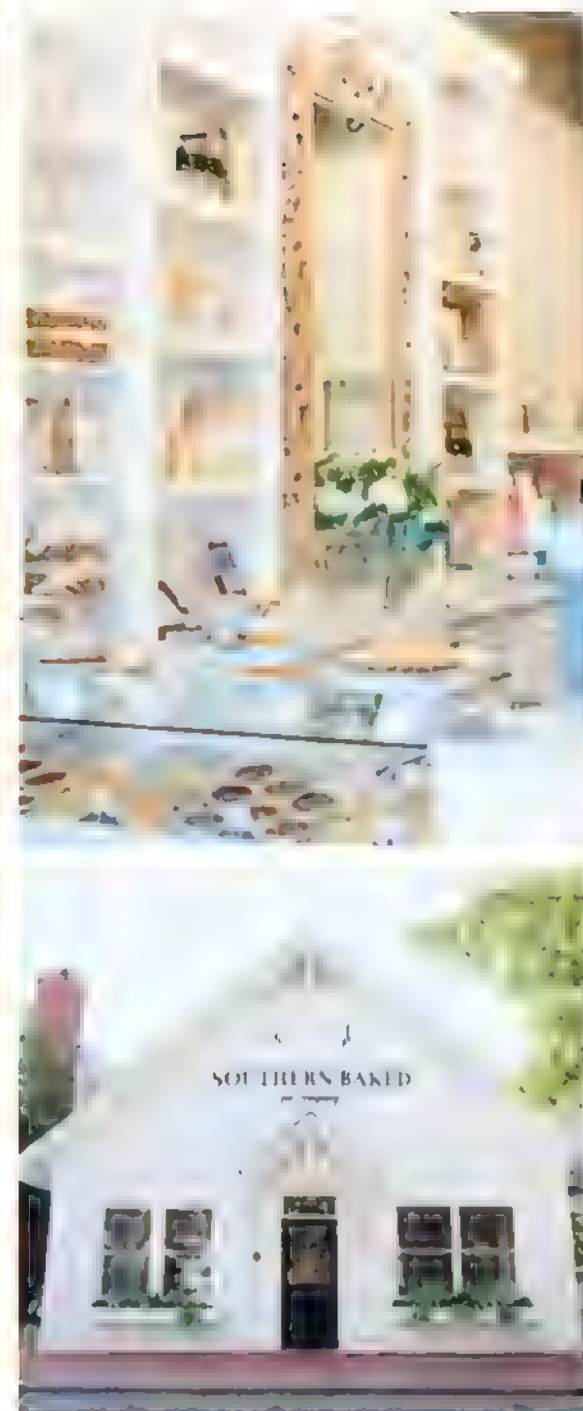


SOUTHERN PIE ON THE RISE

WE TALK WITH AMANDA WILBANKS, FOUNDER OF SOUTHERN BAKED PIE COMPANY, WHO TAKES US INSIDE HER INCREDIBLE PIE SHOP AND THE NOSTALGIC COOKBOOK THAT CAME FROM IT ALL

PHOTOGRAPHY BY GILL AUTREY

In 2012, Amanda Wilbanks launched Southern Baked Pie Company out of her Georgia home kitchen. Within a year, she opened her first brick-and-mortar shop. Soon, three more bakeries followed, as well as a successful mail-order business and her first cookbook, *Southern Baked: Celebrating Life with Pie* (Gibbs Smith, 2018). We invited Amanda for an in-depth chat about her bakeries, the top recipes from her cookbook, and her general pie wisdom.



When did your love affair with baking begin?

AW: Every Sunday after church, I would go to my grandmother Betty's house, and we would bake. I grew up making her homemade biscuits, standing on a chair pulled up to her bar. I learned how bread and biscuit dough should feel. I was always mixing the dough by hand. I'd even mix fruitcake by hand, and even though it was so sticky and gooey, I've just always loved to have my hands in the food. That became the basis for knowing how to make pastry later in life. At the end of making our homemade biscuits, there would always be scraps left. My grandmother would let me take the scraps and make these little mini cobblers for myself. I think my love for cooking came through that sensory experience with her. With my family, so many of our best memories happened in the kitchen.

Your bakeries have such a warm and welcoming atmosphere. What did you model them after?

AW: When I was in college, I traveled all over Europe while I studied abroad. I remember being in Krakow, Poland, and walking down the street and smelling the wonderful scent of baked goods.

I literally just followed that scent to a local bakery. Inside were beautiful brown wood cases with glass and these warm pastries coming out of the oven. You could watch the bakers pipe the pastries with warm pastry cream and then top them with fresh berries. The bakers handed me a pastry across the counter. I had no clue what they were saying, but we just had this connection through this pastry. I wanted to recreate that experience here, where you walk by one of my stores and the scent of pie calls to you.

Bakeries normally like to keep their recipes a secret. Why did you decide to share some of these treasured recipes in your cookbook?

AW: Sure, you can look at it as though we're exposing trade secrets, but it's also a great way to bring people closer to Southern Baked Pie Company. The way I connected with my mother-in-law, Sandy, was when she taught me how to make her piecrust. This is the same piecrust that we're now famous for. I really wanted to archive my family recipes somewhere, but more than that, I wanted to be able to share with people that connection you can have with others through recipes and food. You don't have to keep all your secrets; you can share some with others so they can make special memories and traditions with their family.



What are some of your favorite recipes in the cookbook?

AW: Oh my gosh, how do you choose? I love the chicken tarragon recipe. It's not pie, but I turn it into pie filling all the time. My husband, Alex, cooked it for me on our first date, and we now have it once a week. You could literally drink the sauce—it's that good. I also love the roasted sweet potato pie. It screams fall dinner and comfort. It's very well balanced with the hints of nutmeg and cinnamon. It also has a delicious crunchy crumble topping that packs that "pumpkin patch" flavor.

What is it about pie? Why did you build a business around it and why do people love it so much?

AW: Pie is nostalgic. It takes you back to a place in time that floods you with memories. I think people also crave the rewarding process of baking a pie. Although we live in a fast-paced world, there is this allure to being able to slow down and take the time to make something beautiful from scratch. Pie allows you to do that.

Go There: Southern Baked Pie | Multiple locations including Alpharetta, GA, Atlanta, GA, and Gainesville, GA
Order Online: southernbakedpie.com

AMANDA'S GOLDEN PIE RULES

THE PIE QUEEN SHARES HER TOP THREE
TIPS FOR MAKING THE BEST PIES

- 1. Never add too much water to your piecrust.** That is the single fastest way to make a piecrust gluey rather than flaky. Check in with your hands—feel the dough and see if everything is coming together.
- 2. There can never be too many cooks in the kitchen.** I like to have a lot of people in the kitchen. They're here to help and collaborate—not get under foot!
- 3. Anything can be baked in a piecrust.** Don't be afraid to take an old recipe, whether it's a casserole or your favorite dip, and put it in a pie or tart. Take a risk, because pretty much anything can be made better by being paired with a flaky piecrust.



SOUTHERN BAKED PIE DOUGH

Makes dough for 1 single-crust 9-inch pie

- ½ cup (113 grams) unsalted butter
- 1¼ cups (156 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (2 grams) granulated sugar
- ¼ cup (60 grams) ice-cold water

1. Cut the butter into small cubes. Combine butter and flour in a mixing bowl. Using a pastry blender, work the butter into the flour. Add the salt and sugar. Continue to work the butter into the flour until the mixture has a consistency of coarse-ground cornmeal. The cubes of butter should now be smaller than the size of a green pea.

2. Add the water, all at once. Continue to work the dough until the dough begins to come together. Form the dough into a ball, wrap with plastic wrap, and press into the shape of a disk. Place in the refrigerator for 2 hours to chill.
3. Remove dough from refrigerator and roll out to desired size on a lightly floured surface.

TIP

The trick to making delicious pie dough is using cold ingredients. I even chill my flour, salt, and sugar. Starting with very cold butter and ice-cold water will make a world of difference when it comes to the texture of the dough.

SWEET CREAM TART

Serves 8

There's absolutely nothing not to love about this creamy, custardy, vanilla tart. Simple and elegant, this dessert is perfect for a ladies' night.

- 1 recipe Southern Baked Pie Dough
- 9 large egg yolks (167 grams)
- 1 cup (200 grams) granulated sugar
- 1½ (0.25-ounce) envelopes (11 grams) gelatin
- ¾ cup (180 grams) cold water
- 3 cups (720 grams) heavy whipping cream, whipped
- 2 teaspoons (8 grams) vanilla
- ½ cup (57 grams) sliced almonds
- 2 ounces (57 grams) bittersweet chocolate curls

1. Roll out dough into a 12-inch circle. Place into a 10¼-inch tart pan. Dock (prick) the dough with a fork on the bottom and up the sides of the pan. Place in freezer for 30 minutes before baking. This helps set the dough.
2. Preheat oven to 375°F (190°C). Remove dough from freezer and line the inside of the dough with parchment paper, completely covering the dough. Fill with dried beans. This will ensure the dough maintains its shape.
3. Bake for 12 to 15 minutes. Remove the beans and parchment and return pie plate to the oven and bake for 15 to 20 minutes, or until golden brown. Let cool completely before adding filling.
4. Beat egg yolks in a mixer until light. Add sugar and mix well. Soften gelatin in water and then place in a small saucepan and bring to a boil over low heat. Slowly stir gelatin into egg mixture. Fold in whipped cream. Add vanilla and stir gently just to combine.
5. Cool mixture until it is thick enough to mound slightly. Spoon into a tart shell and chill until firm, 3 to 4 hours.
6. Garnish with almonds and chocolate curls to serve.



ROASTED SWEET POTATO PIE WITH PECAN STREUSEL

Serves 8

Growing up, I always requested that my grandmother make me a sweet potato pie at Thanksgiving with just a smidge of sweet potato filling. I was far more interested in the crust than the filling. This recipe, introduced to me by my mother-in-law, Sandy, reverses that craving. The filling here is melt-in-your-mouth perfection and not too spicy. I like to use Washington Red sweet potatoes because they give the sweetest, most tender flavor.

Filling

- 1 recipe Southern Baked Pie Dough
- 5 medium sweet potatoes (626 grams)
- $\frac{1}{3}$ cup (73 grams) dark brown sugar
- 3 tablespoons (42 grams) unsalted butter, melted
- 2 large eggs (100 grams)
- 1 teaspoon (2 grams) ground cinnamon
- $\frac{1}{2}$ teaspoon (1 gram) pumpkin pie spice
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{8}$ teaspoon ground nutmeg

Topping

- $\frac{1}{2}$ cup (110 grams) dark brown sugar
- $\frac{1}{3}$ cup (42 grams) all-purpose flour
- $\frac{3}{4}$ cup (85 grams) chopped pecans
- $\frac{1}{3}$ cup (76 grams) unsalted butter, melted

1. Preheat oven to 350°F (180°C).
2. Roll out dough into a 12-inch circle. Place into a 9-inch round pie plate and flute. Set aside.
3. For filling: Roast unpeeled sweet potatoes until tender. Remove from oven and let cool. When cooled and easy to handle, peel potatoes, place in a large bowl, and mash. Add the brown sugar, butter, eggs, cinnamon, pumpkin pie spice, cloves, and nutmeg and mix well to thoroughly combine. Spoon mixture into the piecrust.
4. For topping: Mix the brown sugar, flour, and pecans together into a bowl. Add the butter and mix to combine. Sprinkle evenly over pie filling.
5. Lower oven temperature to 325°F (170°C) and bake pie in lower third of oven for 45 minutes. ▢



bread box

powered by Red Star® Yeast

Honey Molasses
Brown Bread
page 39

FALL FAVORITES

FROM HONEY- AND MOLASSES-KISSED BROWN BREAD TO COCONUT-PACKED ORANGE BUNS, THESE TWO RECIPES WILL BRING ALL THE FALL FEELS TO YOUR TABLE



Orange Rolls
page 40

HONEY-MOLASSES BROWN BREAD

Makes 8 small loaves

These loaves were inspired by the bread offering from a chain restaurant better known for its cheesecake. Sweetened with a touch of honey and molasses, this mahogany dough creates a wholesome bite perfect for fall.

- 2½ to 3 cups (318 to 382 grams) bread flour, divided
- 1½ cups (195 grams) whole wheat flour, divided
- ¼ cup (55 grams) firmly packed dark brown sugar
- 2 tablespoons (10 grams) Dutch process cocoa powder, sifted
- 1 tablespoon (9 grams) kosher salt
- 1 (0.25-ounce) package (7 grams) instant yeast*
- ¾ cup (180 grams) hot water (120°F/49°C to 130°F/54°C)
- ¼ cup (60 grams) hot milk (120°F/49°C to 130°F/54°C)
- ¼ cup (85 grams) clover honey
- 1 large egg (50 grams), room temperature
- 2 tablespoons (28 grams) vegetable oil
- 2 tablespoons (42 grams) molasses (not blackstrap)
- Old-fashioned oats, for sprinkling
- Honey butter, to serve

1. In the bowl of a stand mixer fitted with the paddle attachment, beat ½ cup (64 grams) bread flour, ½ cup (65 grams) whole wheat flour, brown sugar, cocoa, salt, and yeast at medium-low speed until combined. Add ¾ cup (180 grams) hot water and hot milk; beat until combined,

about 1 minute, stopping to scrape sides of bowl. Add honey, egg, oil, and molasses; beat until combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add 2 cups (254 grams) bread flour and remaining 1 cup (130 grams) whole wheat flour, beating just until combined.

2. Switch to the dough hook attachment. Beat at medium-low speed until a soft, slightly sticky dough forms, 6 to 10 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ½ cup (64 grams) bread flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough will climb dough hook and mostly clear bowl but may still stick slightly to bottom and sides of bowl. Dough should pass the windowpane test; see Notes.) Turn out dough onto a clean surface, and gently shape into a ball.

3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 2 to 2½ hours. (See Notes.)

4. Preheat oven to 350°F (180°C). Line 2 rimmed baking sheets with parchment paper.

5. On a clean surface, divide dough into 8 portions (about 130 grams each). Roll each portion into a ball; cover and let stand for 15 minutes. Flatten 1 dough ball into a 5½x4-inch oval; very lightly spray and wipe surface with cooking spray, and use a bench scraper to loosen and move dough, if necessary. Position one long side of dough oval closest to you. Fold top third of dough over center third, pinching to seal. Fold remaining third over folded portion, pinching to seal. Roll dough seam side up. Moving

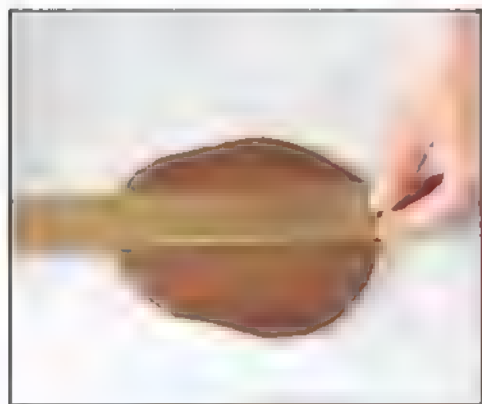
from left end to right end, use your right thumb to depress along center of dough while folding dough lengthwise in half; simultaneously use fingertips to seal seam. Roll dough seam side down; fold and pinch tapered ends under to create a 5x1½-inch loaf with rounded edges. Repeat with remaining dough. Place loaves 2½ to 3 inches apart on prepared pans. Brush or spray top of loaves with water; top with oats. Cover with a greased sheet of plastic wrap; let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 45 minutes to 1 hour.

6. Bake, one batch at a time, until loaves are a mahogany brown and an instant-read thermometer inserted in center registers 190°F (88°C), 12 to 16 minutes, rotating pan halfway through baking. Let cool on pans for 25 minutes before serving. Serve with honey butter.

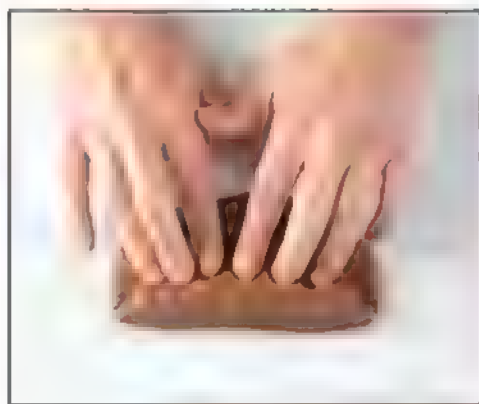
**We used Platinum® Yeast from Red Star®.*

Notes: To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

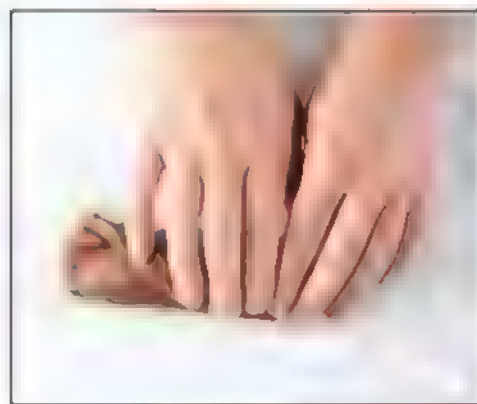
This heartier dough typically requires a longer proofing time. For a slightly faster method, cover dough and let stand for just 30 minutes in step 3; then, divide, shape, proof, and bake as directed. Loaves may differ just slightly in appearance and flavor but will still be wonderfully delicious.



1. Flatten 1 dough ball into a 5½x4-inch oval; very lightly spray and wipe surface with cooking spray, and use a bench scraper to loosen and move dough, if necessary.



2. Position one long side of dough oval closest to you. Fold top third of dough over center third, pinching to seal. Fold remaining third over folded portion, pinching to seal.



3. Roll dough seam side up. Moving from left end to right end, use your right thumb to depress along center of dough while folding dough lengthwise in half; simultaneously use fingertips to seal seam. Roll dough seam side down; fold and pinch tapered ends under to create a loaf with rounded edges.



4. Brush or spray top of loaves with water; top with oats. Cover with a greased sheet of plastic wrap; let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 45 minutes to 1 hour.

ORANGE ROLLS

Makes 12 rolls

The Club in Birmingham, Alabama, has a famed orange roll that has inspired many a baker to try making their own at home. Our version brings all the original zesty enjoyment with a tropical coconut twist added in for fun.

- 3 to 3¼ cups (375 to 406 grams) all-purpose flour, divided
- ¾ cup (150 grams) granulated sugar, divided
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 2½ teaspoons (6 grams) kosher salt, divided
- ¾ cup (180 grams) crème fraîche
- ¼ cup (60 grams) water
- ¼ cup (56 grams) refined coconut oil, room temperature and cubed
- 3 tablespoons (42 grams) unsalted butter, room temperature and divided
- 1 large egg (50 grams), room temperature
- 3 large egg yolks (56 grams), room temperature
- ¾ cup (63 grams) sweetened flaked coconut
- 1 tablespoon (6 grams) plus 2 teaspoons (4 grams) packed orange zest, divided
- 2 cups (240 grams) confectioners' sugar
- 2½ tablespoons (37.5 grams) fresh orange juice
- 2 tablespoons (28 grams) unsalted butter, melted

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, ¼ cup (50 grams) granulated sugar, yeast, and 2 teaspoons (6 grams) salt at medium-low speed until combined.

2. In a small saucepan, heat crème fraîche, ¼ cup (60 grams) water, coconut oil, and 1 tablespoon (14 grams) room temperature butter over medium heat, stirring frequently, until oil and butter are melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm crème fraîche mixture to flour mixture; beat at medium-low speed until combined, about 1 minute, stopping to scrape sides of bowl. Add egg and egg yolks; beat until combined, about 1 minute. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, smooth, slightly tacky dough forms, 5 to 10 minutes, stopping to scrape sides of

bowl; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough will mostly clear sides of bowl but slightly stick to bottom. Dough should pass the windowpane test; see Notes on page 39.) Turn out dough onto a clean surface, and gently shape into a ball.

4. Lightly spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

5. Punch down dough; cover and let stand for 10 minutes. On a very lightly floured surface, roll dough into a 28x10-inch rectangle (about ½ inch thick), lightly flouring work surface as needed. Using a small offset spatula, dot remaining 2 tablespoons (28 grams) room temperature butter onto dough; spread into an even layer, leaving a ½-inch border on one long side.

6. In a small bowl, stir together coconut, 1 tablespoon (6 grams) orange zest, ¼ teaspoon salt, and remaining ½ cup (100 grams) granulated sugar. Sprinkle coconut mixture evenly over butter on dough. Starting on long side opposite border, roll up dough, jelly roll style, and pinch seam to seal. Place dough log seam

side down; gently shape log to 28 inches long and even thickness, if necessary. Using a serrated knife dipped in flour, cut log into 16 slices (about 1¾ inches thick each).

7. Spray 16 wells of 2 standard muffin pans with baking spray with flour. Place 1 dough slice, cut side down, in each prepared well, pressing slices gently so they sit flat. Cover and let rise in a warm, draft-free place (75°F/24°C) until just slightly puffed and dough holds an indentation when poked, 20 to 25 minutes.

8. Preheat oven to 325°F (170°C).

9. Bake, one batch at a time, until light golden brown, about 20 minutes, rotating pan halfway through baking. Let cool in pan for 4 minutes; using a small offset spatula, carefully loosen and remove rolls from pan, and place on a wire rack.

10. In a small bowl, stir together confectioners' sugar, orange juice, melted butter, remaining 2 teaspoons (4 grams) orange zest, and remaining ¼ teaspoon salt until smooth and well combined. Spread glaze onto warm rolls. Serve warm or at room temperature.

**We used Platinum® Yeast from Red Star®.*

Looking for more spectacular bread recipes? Head to [bakefromscratch.com](https://www.bakefromscratch.com) and check out our Bread Box collection! 🍞



the essential... CROISSANT

WE TACKLE THE ICONIC PASTRY, OFFERING BOTH OUR
GENIUS, STREAMLINED RECIPE AND THE TRADITIONAL
FOR A BUTTER-RICH EDUCATION

BY KYLE GRACE MILLS

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT AND FOOD
STYLING BY MEGAN LANKFORD / STYLING BY LILY SIMPSON

Croissants need little introduction. This pastry powerhouse is ubiquitous in most bakeries and pâtisseries and the pinnacle challenge for the home baker. When done well, one bite can send you to the boulangerie-lined streets of Paris, France. When done exceptionally well, all other senses fade away and you're sent beyond this world into buttery, flaky bliss. We have the recipe and guide to help you get to that laminated nirvana. But first, you need to meet the new kid on the block: our Genius (Quick) Croissants.

Streamlined and simplified, our brilliant recipe has the same ingredients as the traditional croissant but with a game-changing mix and fold method that cuts corners in the best way. We're hacking the lamination code, offering croissant-level refinement with rough puff ease. Once you've made either dough, you can decide whether to bake it into a classic crescent, fill it with chocolate or ham and cheese, or transform it into a many-layered loaf. Whether you choose the tried-and-true original method or our revolutionary revamp, your croissant future looks golden.



GENIUS (QUICK) CROISSANTS

Makes 8 croissants

Introducing our new and improved way to croissant! Made with the same ingredients as the traditional but with a less-fussy, beginner-friendly method, these croissants are the gateway baked good to the world of lamination.

- 1/3 cup (80 grams) water
- 6 tablespoons (72 grams) granulated sugar, divided
- 2 1/4 teaspoons (7 grams) active dry yeast
- 4 1/2 cups (572 grams) bread flour
- 3 3/4 teaspoons (10.5 grams) kosher salt, divided
- 1 cup (227 grams) plus 6 tablespoons (84 grams) cold unsalted European-style butter, cut into 3/4-inch cubes and divided
- 1 cup (240 grams) cold whole milk
- All-purpose flour, for dusting
- 4 cups (960 grams) water
- 1 large egg (50 grams)

1. In a small microwave-safe bowl, stir together 1/3 cup (80 grams) water and 1/2 teaspoon (2 grams) sugar; heat on high in 10-second intervals until an instant-read thermometer registers 110°F (43°C) to 115°F (46°C). Whisk in yeast until well combined. Let stand until foamy, 5 to 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat bread flour, 3 1/2 teaspoons (10.5 grams) salt, and remaining 5 tablespoons plus 2 1/2 teaspoons (70 grams) sugar at low speed until combined. Add 6 tablespoons (84 grams) cold butter; pulse mixer between low speed and “off” setting until mixture resembles coarse bread crumbs, about 3 minutes. Add remaining 1 cup (227 grams) cold butter; pulse mixer between low speed and “off” setting just until butter is coated with flour.
3. Add cold milk to yeast mixture; while pulsing mixer between low speed and “off” setting, add yeast mixture to flour mixture in a slow, steady stream just until a shaggy dough comes together. (There will still be large pieces of butter.)
4. Lightly dust work surface with all-purpose flour. Turn out dough, and shape into a rough 7-inch square. (Dough will be soft and slightly sticky.) Wrap in plastic wrap, and freeze for 30 minutes.

5. Lightly dust work surface with all-purpose flour. Roll dough into an 18x9-inch rectangle, lightly dusting surface and top of dough with all-purpose flour as needed. Fold dough in half so short sides meet. Pat fold to mark center. Unfold dough, and pull one short side to center. Pull opposite side to center so short sides are touching. Pinch seams together; fold along center seam, like closing a book. Rotate dough 90 degrees; repeat rolling and folding procedure once. (Dough will start out soft, rough, and somewhat sticky but will come together; turn dough over as needed so edges are rolled out as evenly as possible.) Wrap in plastic wrap, and freeze for 15 minutes.
6. Repeat rotating, rolling, and folding process once. Wrap in plastic wrap, and freeze for 10 minutes. (If dough is resisting or feels too soft, wrap in plastic wrap and freeze for 10 to 15 minutes before continuing.) Wrap in plastic wrap, and refrigerate for 1 1/2 hours.
7. Position oven racks in top third and bottom third of oven. Line 2 baking sheets with parchment paper.
8. In a small saucepan, bring 4 cups (960 grams) water to a boil over medium-high heat. Place pan on top oven rack in back corner. (This gets your oven steamy but also allows the space to cool a bit while you’re shaping the dough.)
9. Lightly dust work surface with all-purpose flour. Roll dough into an 18x12 1/2-inch rectangle (about 1/4 inch thick). (If dough or butter feels too soft, wrap in plastic wrap and freeze for 10 to 15 minutes before continuing.) Using a pizza cutter or pastry wheel, trim dough into a 16x12-inch rectangle; cut into 4 (12x4-inch) rectangles. Cut each rectangle diagonally to create 8 triangles. Make a 1-inch cut from center of 4-inch wide base of each triangle. Wrap in plastic wrap, and freeze for 10 minutes. (See page 51 for alternative shaping options.)
10. Very gently stretch triangles to about 16 inches long. Starting at wide base of each triangle, fold center corners of 1-inch cut toward sharpest point of dough; roll dough, jelly roll style, toward sharpest point. Place, point side down, 2 1/2 to 3 inches apart on prepared pans. (Shape, proof, and bake dough scraps, if desired.) Let rise in prepared oven until croissants are very puffed and jiggle slightly when pan is wiggled, 2 to 3 hours. (Temperature within oven should be 75°F [24°C] to 79°F [26°C]; higher temperatures may cause butter in croissants to melt.)

11. Remove croissants and saucepan of water from oven. Loosely cover croissants with a sheet of greased plastic wrap. (Do not secure plastic wrap. You don’t want to put any weight or pressure on proofed dough.) Refrigerate until oven is preheated.
12. Position oven rack in center of oven. Preheat oven to 425°F (220°C).
13. In a small bowl, whisk together egg and remaining 1/4 teaspoon salt. Brush croissants with egg wash. (Avoid applying or leaving pools of egg wash.)
14. Bake, one batch at a time, for 10 minutes, loosely covering with foil after 6 minutes of baking. Rotate pan, and reduce oven temperature to 375°F (190°C); bake until golden brown and an instant-read thermometer inserted in center registers 210°F (98°C), 8 to 10 minutes more.

TRADITIONAL CROISSANTS

Makes 8 croissants

Our ode to the laminated pastry that has inspired so many requires a few special ingredients: patience, persistence, and the finest-quality European-style butter. The rich milk fat and low moisture content of European butter is what makes a croissant taste so special.

- 4 1/2 cups (572 grams) bread flour
- 6 tablespoons (72 grams) granulated sugar
- 1 tablespoon (9 grams) plus 1/4 teaspoon kosher salt, divided
- 2 1/4 teaspoons (7 grams) active dry yeast
- 1 cup (240 grams) warm whole milk (100°F/38°C to 110°F/43°C)
- 1/3 cup (80 grams) warm water (100°F/38°C to 110°F/43°C)
- 6 tablespoons (84 grams) unsalted European-style butter, room temperature
- Butter Block (recipe follows)
- 4 cups (960 grams) water
- 1 large egg (50 grams)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sugar, 1 tablespoon (9 grams) salt, and yeast at low speed just until combined.
2. In a small bowl, combine warm milk and 1/3 cup (80 grams) warm water. With mixer

on low speed, add milk mixture to flour mixture in a slow, steady stream; beat for about 1 minute. Add butter, 2 tablespoons (28 grams) at a time, beating until combined after each addition; beat for 4 minutes. Increase mixer speed to medium-low, and beat until dough passes the windowpane test, about 3 minutes. (See Note.) (If your mixer seems to be having a hard time toward the end, finish kneading by hand.)

3. Divide dough in half; shape each half into a ball. Place each dough ball on a parchment paper-lined baking sheet, and wrap in plastic wrap. Refrigerate overnight, or let stand at room temperature for 30 minutes and then refrigerate for 3½ hours.

4. Punch down each dough ball. Cover 1 dough ball. Roll uncovered dough ball into a 12x8-inch rectangle; repeat with remaining dough. Quickly place Butter Block directly on top of 1 dough rectangle. Cover with remaining dough rectangle, creating a “butter sandwich.” Pinch together edges of top and bottom doughs to seal. Working quickly and carefully, roll into a 24x9-inch rectangle. (Be careful not to tear dough or allow any butter to leak out.) Trim about ½ inch off short sides so butter layer is exposed. Fold dough in half so short sides meet. Pat fold to mark center. Unfold dough, and pull one short side to center. Pull opposite side to center so short ends are touching. Pinch seams together; fold along center seam, like closing a book. (At this point, you should have

4 layers of dough.) Return to pan, and wrap in plastic wrap. Freeze for 15 minutes; refrigerate for 20 minutes.

5. Roll dough into a 30x9-inch rectangle. Trim about ¼ to ½ inch off short sides so butter layers are exposed. Fold dough in half so short sides meet. Pat fold to mark center. Unfold dough, and pull one short side to center. Pull opposite side to center so short ends are touching. Pinch seams together; fold along center seam, like closing a book. (Your dough will be thinner this time.) Return to pan, and wrap in plastic wrap. Freeze for 15 minutes; refrigerate for 20 minutes.

6. Line 2 baking sheets with parchment paper.

7. Bring a small ovenproof saucepan of water to a boil over medium-high heat. Place pan in back right corner of cold oven. Keep oven door closed.

8. Roll dough into an 18x12-inch rectangle. Trim short sides so butter layers are exposed. Trim ¼ inch off long sides. Cover dough, and freeze for 8 to 10 minutes.

9. Working quickly, cut dough into 4 (12x4-inch) rectangles. Cut each rectangle diagonally to create 8 triangles. Make a 1-inch cut from center of 4-inch base of each triangle. Very gently stretch triangle to relax dough. Fold center corners of base toward sharpest point of triangle, and roll dough, jelly roll style, toward sharpest point. Place, point side down, about 3½ inches apart on prepared pans. Let rise in prepared oven for 2½ hours. (Try not to place pans directly over steamy water. Do not open oven door while proofing. Croissants will double in size, have a little separation in their layers, and be light as a feather.)

10. Remove croissants and saucepan of water from oven. Loosely cover croissants with greased plastic wrap. (Do not secure plastic wrap. You don’t want to put any weight or pressure on proofed dough.) Refrigerate until oven is preheated.

11. Position oven racks in center and top of oven. Preheat oven to 425°F (220°C).

12. In a small bowl, whisk together egg and remaining ¼ teaspoon salt. Brush croissants with egg wash.

13. Bake on center rack for 5 minutes. Place a sheet of foil on top rack, and reduce oven temperature to 375°F (190°C). Bake for 5 minutes more. Rotate pans, and bake for 8 to 10 minutes more.

Note: To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don’t tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it’s thin and translucent like a windowpane. If the dough tears, it’s not quite ready. Beat for 1 minute, and test again.

BUTTER BLOCK

Makes 1 (11x7-inch) rectangle

1 cup (227 grams) cold unsalted European-style butter

1. Cut butter into 4 rectangles.
2. Fold a 24x8-inch sheet of parchment paper in half to create a 12x8-inch rectangle. Unfold parchment, and place butter on one side. Pull other half of parchment over butter. Using a rolling pin, pound butter into an 11x7-inch rectangle. (Try not to roll butter, as it creates friction and heat. You want it to stay as cold as possible.) Freeze for 5 minutes; refrigerate until ready to use. (This can be made a day ahead.)

Genius (Quick) Croissants Timeline

Our clever croissants can be tackled in seven hours or two days—you pick your pace.

1-Day Timeline

8–8:15 a.m. Make dough.

8:15 a.m. Freeze for 30 minutes.

8:45–9:05 a.m. Perform 2 book folds.

9:05 a.m. Freeze for 15 minutes.

9:20–9:40 a.m. Perform third book fold.

9:40 a.m. Refrigerate dough for 1½ hours. During the last 20 minutes of chilling, prep oven for proofing.

11:10–11:30 a.m. Shape croissants.

11:30 a.m. Proof shaped croissants in prepared oven for 2 to 3 hours.

2:30 p.m. Remove proofed croissants from oven; cover and refrigerate. Preheat oven.

2:50 p.m. Brush croissants with egg wash. Bake as directed.

2-Day Timeline

Day 1

10–10:15 a.m. Make dough.

10:15 a.m. Freeze for 30 minutes.

10:45–11:05 a.m. Perform 2 book folds.

11:05 a.m. Freeze for 15 minutes.

11:20–11:40 a.m. Perform third book fold.

11:40 a.m. Refrigerate dough for 1½ hours.

1:10 p.m. Shape croissants. Cover and refrigerate overnight.

Day 2

7 a.m. Prep oven for proofing. Let shaped croissants proof in oven for 2½ to 3 hours.

10 a.m. Remove proofed croissants from oven; cover and refrigerate. Preheat oven.

10:20 a.m. Brush croissants with egg wash. Bake as directed.



Traditional Croissants Timeline

Pick one of these two timelines to make the Traditional Croissants either a one-day or a weekend project

1-Day Timeline

8–8:45 a.m. Make croissant dough and shape into rounds. Let stand at room temperature for 30 minutes. As dough rests, make Butter Block, and refrigerate until ready to use.

8:45 a.m. Refrigerate dough for 3½ hours.

12:15–12:45 p.m. Remove dough and Butter Block from refrigerator. Shape dough into rectangles. Sandwich Butter Block between two rectangles and roll into a 24x9-inch rectangle. Perform first book fold.

12:45 p.m. Freeze dough for 15 minutes. Refrigerate for 20 minutes.

1:20–1:55 p.m. Perform second book fold.

1:55 p.m. Freeze dough for 15 minutes. Refrigerate for 20 minutes. While dough is chilling, prep oven for proofing.

2:30–2:50 p.m. Shape croissants.

2:50 p.m. Proof shaped croissants in prepared oven for 2½ hours.

5:20 p.m. Remove proofed croissants from oven; cover and refrigerate. Preheat oven.

5:40 p.m. Brush croissants with egg wash. Bake as directed.

3-Day Timeline

Day 1

5 p.m. Make Butter Block; refrigerate overnight.

5:30 p.m. Make dough; refrigerate overnight.

Day 2

10–10:30 a.m. Remove dough and Butter Block from refrigerator. Shape dough into rectangles. Sandwich Butter Block between two rectangles and roll into a 24x9-inch rectangle. Perform first book fold.

10:30 a.m. Freeze dough for 15 minutes. Refrigerate for 20 minutes.

11:05–11:35 a.m. Perform second book fold.

11:35 a.m. Freeze dough for 15 minutes. Refrigerate for 20 minutes.

12:10 p.m. Shape croissants. Cover and refrigerate overnight.

Day 3

7 a.m. Prep oven for proofing. Let shaped croissants proof in oven for 2½ to 3 hours.

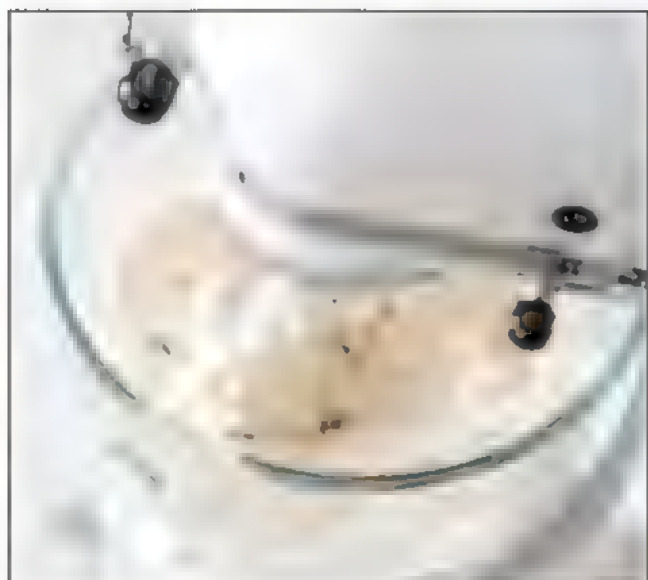
10 a.m. Remove proofed croissants from oven; cover and refrigerate. Preheat oven.

10:20 a.m. Brush croissants with egg wash. Bake as directed.



Genius (Quick) Croissants: Mixing Magic

Our Genius (Quick) Croissants start in the stand mixer, incorporating the butter in two ways for one flawless recipe



1. In the bowl of a stand mixer fitted with the paddle attachment, beat bread flour, 3½ teaspoons (10.5 grams) salt, and remaining 5 tablespoons plus 2½ teaspoons (70 grams) sugar at low speed until combined. Add 6 tablespoons (84 grams) cold butter; pulse mixer between low speed and “off” setting until mixture resembles coarse bread crumbs, about 3 minutes. Think of this first butter incorporation like you’re pulling together a mealy pie dough. You want the butter to be mixed in well so only a close observer can see its coarsely sandy texture.



2. Add remaining 1 cup (227 grams) cold butter; pulse mixer between low speed and “off” setting just until butter is coated with flour. Unlike the previous butter used, we don’t want this addition to be smoothly incorporated. Essentially, you’re treating your stand mixer like a food processor, working in pulses rather than in smooth increments. The added benefit of the stand mixer is its gentle touch, lightly coating the butter in flour when a food processor would pulverize.



3. Add cold milk to yeast mixture; while pulsing mixer between low speed and “off” setting, add yeast mixture to flour mixture in a slow, steady stream just until a shaggy dough comes together. (There will still be large pieces of butter.) This is a crucial step, so stay vigilant. Your goal is to make a rough, shaggy dough, not to work in the butter chunks. Overmixing at this step will diminish your lamination.



4. Lightly dust work surface with all-purpose flour. Turn out dough, and shape into a rough 7-inch square. As you can see, our dough is very loosely mixed, packed with butter chunks and looking like particularly rich rough puff. The dough still requires some pressing and cajoling to become one unified dough.



5. Dough will be soft and slightly sticky. Like with all other forms of lamination, try to work quickly. Don’t fuss over making the perfect square—the softness and stickiness of the dough means it’s ready for a cooldown.



6. Wrap in plastic wrap, and freeze for 30 minutes. Unlike our Traditional Croissants dough, our Genius Croissants dough relies on the extra chill of the freezer rather than the refrigerator. Our chunky butter is slightly more vulnerable to the heat and needs a helping hand.

Genius (Quick) Croissants: The Book Fold

The book fold, also known as the four fold, is what gives the dough layers. Each time you conduct a book fold, you're quadrupling your layers. Use the visuals below (an example of our second book fold) as your guide.



1. Lightly dust work surface with all-purpose flour. Roll dough into an 18x9-inch rectangle, lightly dusting surface and top of dough with all-purpose flour as needed. Be scant with the flour, as you don't want excess gluten to ruin your texture.



2. Fold dough in half so short sides meet. Pat fold to mark center. You can use either a light fold in half or a ruler to mark your rectangle's center. The main thing is to make a visual mark to know where you need to aim for your first fold.



3. Unfold dough, and pull one short side to center. If you're a little nervous about conducting your first book fold on your croissant dough, try practicing a few times on paper. It's much more forgiving and a lot less heat sensitive.



4. Pull opposite side to center so short ends are touching. If you've measured everything correctly and made that helpful center mark—you did, right?—the two ends should meet nicely together, no egregious overlap.



5. Pinch seams together. Your dough is still fairly elastic and wants to spring back into shape. Pinching the seams together helps keep the dough ends from snapping away from each other.



6. Fold along center seam, like a book. Rotate dough 90 degrees; repeat rolling and folding procedure once. (Dough will start out soft, rough, and somewhat sticky but will come together; turn dough over as needed so edges are rolled out as evenly as possible.) What starts out rough will become nicely smooth with the second book fold.

Traditional Croissants: Make the Butter Block

All luscious lamination begins with a golden building block, a.k.a. the butter block. Here's how to start off your lamination journey on the right foot.



1. Cut butter into 4 rectangles. Fold a 16x12-inch sheet of parchment paper in half to create a 8x12-inch rectangle. Unfold parchment, and place butter on one side. You want to work with cold butter but not frozen butter. If the butter is too soft, it'll ooze out during shaping; too hard and you'll wear out your arm.



2. Using a rolling pin, pound butter into an 11x7-inch rectangle. (Try not to roll butter, as it creates friction and heat. You want it to stay as cold as possible.) As you near the finish line for hammering out the butter, one roll to smooth things out won't hurt—just make sure that you're doing it as a final touch to make things level.



3. Freeze for 5 minutes; refrigerate until ready to use. (This can be made a day ahead.) If at any point your butter becomes too soft at the edges and goes outside of its rectangular boundaries, use an offset spatula or bench scraper to smooth and coax the errant butter back into line.

Traditional Croissants: Knead to Know

Our croissant dough can be kneaded in the mixer—but sometimes the best way to know when your dough is ready is to get a little hands-on. Give your mixer a rest and finish it by hand.



1. Turn out dough onto a lightly floured surface. Be scant with the flour, as you don't want excess gluten to ruin your lamination work down the road. Also, while the recipe calls for bread flour, make sure you're using softer protein all-purpose flour for dusting your hands and surface.



2. Fold dough in half toward you; using heels of your hands, push dough away. This is the basic hand movement for all kneading and can be used on many bread doughs. Perform this for a couple of minutes and then conduct the windowpane test to confirm proper gluten development.



3. Divide your dough in half. (Use your scale for accuracy.) Lightly cup and roll each half to form a rough ball. This is a gentle shaping, so try not to get too rough with your dough.



The Bake Basics

Four tips to help you nail the final step in making your croissants

1. We start the oven temperature high, at 425°F (220°C), allowing the layers to quickly puff and set, as the heat helps with quick evaporation of steam rather than slowly melting the butter. Then we lower the oven temperature to keep the golden bottoms of the croissants from getting too brown.

2. Some butter leaking out of the pastry during baking is appropriate, but if it looks like the butter is pooling, then your initial oven temperature may have been too low. Allow your oven to preheat fully, and verify the oven temperature with an oven thermometer.

3. Some ovens bake the bottoms darker than others; double up on pans when baking to prevent excess browning. Not sure how your oven will bake? Test with one croissant on a prepared pan, or go ahead and double up just to be safe.

4. To reheat croissants, preheat oven to 350°F (180°C). Place croissants on a parchment paper-lined baking sheet. Bake until crisp and heated through, 6 to 10 minutes.

CROISSANT VARIATIONS

Using either the Traditional Croissants or the Genius (Quick) Croissants as your base, here are three brilliant variations on the traditional crescent-shaped pastry

PAIN AU CHOCOLATE

Makes 8 croissants

Traditional Croissants or Genius (Quick)
Croissants (recipes on page 43)

16 chocolate batons

Garnish: turbinado sugar

1. Proceed with Traditional Croissants recipe through step 7 or Genius Croissants recipe through step 8.
2. Using a pizza cutter or pastry wheel, trim dough rectangle into a 14x12-inch rectangle; cut into 4 (12x3½-inch) rectangles. Slice each rectangle crosswise to create 8 (6x3½-inch) rectangles. Wrap in plastic wrap, and freeze for 10 minutes. Re-stretch dough rectangles to 6 inches in length, if needed.
3. Trim chocolate batons to correct length, if necessary. Place 1 baton along a short side of 1 dough rectangle. Roll up dough, jelly roll style, once around baton. Place another chocolate baton where short side meets inside of dough; continue to roll until seam side down. Lightly pat top of dough to help secure. Using a sharp razor or knife, score top of dough, if desired.
4. Proceed with Traditional Croissants or Genius Croissants recipe as directed, garnishing with turbinado sugar, if desired, after egg wash.

HAM AND CHEESE CROISSANTS

Makes 8 croissants

Traditional Croissants or Genius (Quick)
Croissants (recipes on page 43)

- 3 thin slices Gruyère cheese, cut into 3x½-inch strips
8 thin slices ham

1. Proceed with Traditional Croissants recipe through step 7 or Genius Croissants recipe through step 8.
2. Using a pizza cutter or pastry wheel, trim dough rectangle into a 14x12-inch rectangle; cut into 4 (12x3½-inch) rectangles. Slice each rectangle crosswise to create 8 (6x3½-inch) rectangles. Wrap in plastic wrap, and freeze for 10 minutes. Re-stretch dough rectangle to 6 inches in length, if needed.
3. Cut cheese slices into 3½x½-inch batons. Place 1 thin piece of ham on top of 1 dough rectangle so edge is flush with a short side of rectangle; put 1 cheese baton on top. Roll up dough, jelly roll style, once completely around cheese baton and ham. Place another cheese baton where short side meets ham and inside of dough; continue to roll until seam side down. Lightly pat top of dough to help secure. Using a sharp razor or knife, score top of dough, if desired.
4. Proceed with Traditional Croissants or Genius Croissants recipe as directed.

CROISSANT LOAF

Makes 1 (8½x4½-inch) loaf

Traditional Croissants or Genius (Quick)
Croissants (recipes on page 43)

1. Proceed with Traditional Croissants recipe through step 7 or Genius Croissants recipe through step 8.
2. Spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
3. Using a pizza cutter or pastry wheel, trim dough rectangle into a 12x10-inch

rectangle. Working quickly, cut into 4 (10x3-inch) rectangles. Wrap in plastic wrap, and freeze for 10 minutes.

4. In prepared pan, arrange dough in a zigzagging ribbon-like pattern, leaving about a ½-inch border around edges. (Dough will not completely fill pan at this point but will grow as its proofs.) Proof as directed in Traditional Croissants or Genius Croissants recipe. Loosely cover proofed loaf with greased plastic wrap, and refrigerate while oven preheats.
5. Position oven rack in center of oven. Preheat oven to 425°F (220°C).
6. Uncover loaf, egg wash, and place on center rack of oven.
7. Immediately reduce oven temperature to 375°F (190°C). Bake for 18 minutes; loosely cover with foil, and bake until golden brown and an instant-read thermometer inserted in center registers 210°F (98°C), 32 to 42 minutes more. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack before slicing and serving.

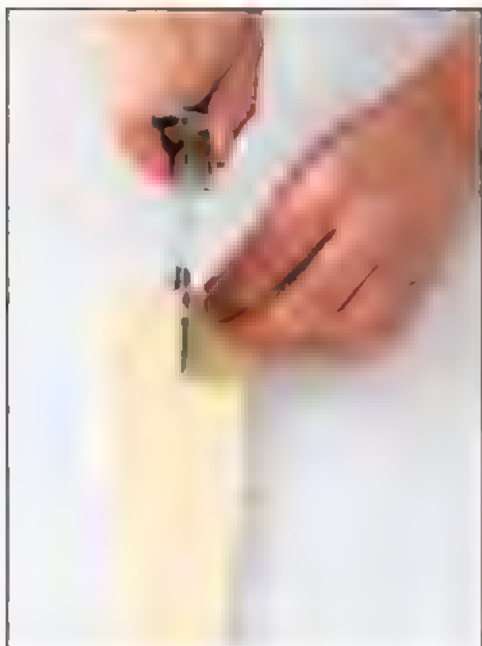
PRO TIPS

No matter what croissant shape you choose, there will be some dough scraps left over. Don't toss these tasty trimmings! Instead, shape, proof, and bake the scraps in fun shapes as desired.

Once shaped and placed on baking sheets, croissants can either be covered and refrigerated overnight or covered and frozen until solid. Proof and bake the next day as directed, increasing proofing or baking time as needed.

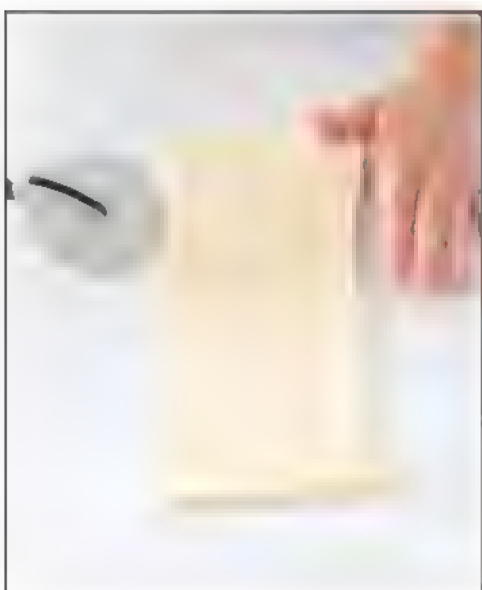
Shaping Up

Here's where the two croissant methods, traditional and genius, meet up again. Both doughs can be shaped in any one of three ways.



SHAPE #1: CRESCENT

Using a pizza cutter or pastry wheel, trim dough into a 16x12-inch rectangle; cut into 4 (12x4-inch) rectangles. Cut each rectangle diagonally to create 8 triangles. Make a small 1-inch cut from center of 4-inch base of each triangle. Wrap in plastic wrap, and freeze for 10 minutes. Very gently stretch triangles to about 16 inches long. Starting at 4-inch base of each triangle, fold center corners of 1-inch cut toward sharpest point of dough; roll dough, jelly roll style, toward sharpest point. Place, point side down, 2½ to 3 inches apart on prepared pans (4 per pan).

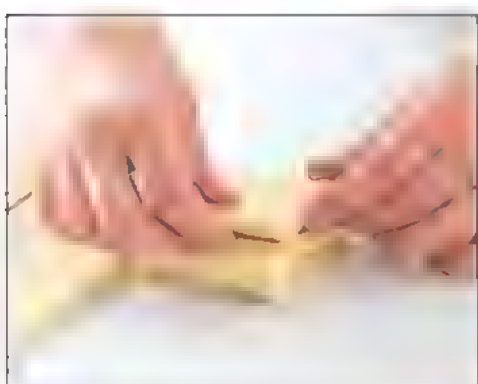
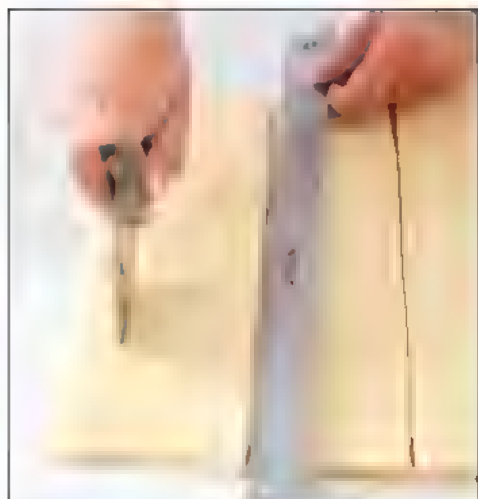


SHAPE #2: FILLED RECTANGLE (PAIN AU CHOCOLAT OR HAM AND CHEESE CROISSANTS)

Using a pizza cutter or pastry wheel, trim dough rectangle into a 14x12-inch rectangle; cut into 4 (12x3½-inch) rectangles. Slice each rectangle crosswise to create 8 (6x3½-inch) rectangles. Wrap in plastic wrap, and freeze for 10 minutes. Re-stretch dough rectangle to 6 inches in length, if needed. Trim chocolate batons to correct length, if necessary. Place 1 baton along one short side of 1 dough rectangle. Roll up dough, jelly roll style, once completely around baton. Place another chocolate baton where short side meets inside of dough; continue to roll until seam side down. Lightly pat top of dough to help secure. Using a sharp razor or knife, score top of dough, if desired.



SHAPE #3: LOAF



Using a pizza cutter or pastry wheel, trim dough rectangle into a 12x10-inch rectangle. Working quickly, cut into 4 (10x3-inch) rectangles. Wrap in plastic wrap, and freeze for 10 minutes. In prepared pan, arrange dough in a zigzagging ribbon-like pattern, leaving about a ½-inch border around edges. (Dough will not completely fill pan at this point but will grow as its proofs.)





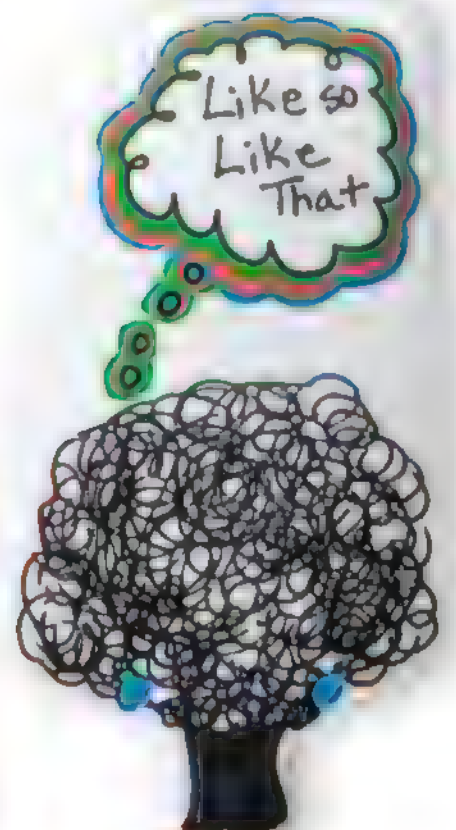


BAKE THE WORLD SWEETER

ANNOUNCING THIS YEAR'S LINEUP OF THE WILLIAMS SONOMA + NO KID HUNGRY SPATULAS

LET'S

'BOUT
IT



This marks the 10th anniversary of Williams Sonoma and No Kid Hungry's philanthropic partnership, a miraculous match between two great organizations to support one fabulous cause. Since its inception in 2010, No Kid Hungry has worked with schools, community groups, and local organizations to ensure that every child in need has access to nutritious meals. Through supplementing existing breakfast, lunch, and after-school programs, No Kid Hungry allows more children to receive the food they need to thrive. During the summer months, No Kid Hungry sets up free meal sites so that children who typically rely on school nutrition have somewhere to go for food when school is not in session.



Check out
**BRIAN HART
HOFFMAN'S**
croissant
spatula.

When the pandemic hit, No Kid Hungry quickly pivoted to ensure that kids continued to receive the meals they needed. Since March 2020, No Kid Hungry has deployed over \$80 million in emergency grants to schools and communities across all 50 states, Washington, DC, and Puerto Rico. To keep doing the work that is necessary, partners like Williams-Sonoma, Inc. stepped up and provided incredible support during a challenging time. In 2020 alone, the Williams-Sonoma, Inc. family of brands raised over \$3 million for No Kid Hungry—enough to provide up to 30 million meals—by donating a percentage of the retail price of special products, including the famous celebrity-designed spatulas, to No Kid Hungry and encouraging their customers to make their own donations, too.

This partnership has been an incredible success since it began, and this year's campaign is as wonderful as the last have been. The lineup of spatula artists this year, from Brian Hart Hoffman to Tabitha Brown, is amazing and joins a long line of celebrity philanthropists who are signature to the program. "I couldn't be more excited for this year's campaign," says Billy Shore, cofounder of No Kid Hungry's parent organization Share Our Strength. "The Williams Sonoma team always exceeds expectations, and that translates directly into more kids getting the healthy food they need. We are so grateful for everything they have done since this partnership began."

Without further ado, discover the new spatulas and the all-star people who inspired them.

Brian Hart Hoffman

HOW YOU KNOW HIM: The editor-in-chief of *Bake from Scratch* magazine has been baking up a storm since the founding of the magazine in 2015. Recently, Brian has hosted the virtual Williams Sonoma Baking School, a weekly series for home bakers.

THE DESIGN: On Brian's spatula, you'll find perfectly golden croissant crescents, the epitome of perfect patisserie. For the two tea towels, you can expect one with the classic croissant and one with another American classic: the crisp crusted apple pie and cheery red apples.

WHY HE DOES IT: "There is no room for me to be in the global baking community without also being fully committed to the mission of ending childhood hunger."



Gaby Dalkin

HOW YOU KNOW HER: The woman behind the culinary and lifestyle brand *What's Gaby Cooking*, Gaby Dalkin offers her followers a taste of sunshine and fresh produce from her home in Los Angeles, California. Gaby recently released a new line of seasoning blends, pasta sauces, and infused olive oils through Williams Sonoma.

THE DESIGN: Featuring cute, hand-drawn depictions of some of her favorite foods, Gaby's avocado and chocolate chip cookie prints are offered as mini spatulas while the pizza print is featured on a hand towel and a regular sized spatula.

WHY SHE DOES IT: "As a new mom, I'm even MORE aware of childhood hunger in America. I'm thrilled to be supporting No Kid Hungry for the third year in a row with this Williams Sonoma collab so we can help raise money to end childhood hunger in America."



"I am proud
to support No Kid
Hungry and partner with
Williams-Sonoma for the
fight together, we can
make the world
a better place."

-BRIAN HART
HOFFMAN

GENIUS
(QUICK)
CROISSANTS

recipe page 43

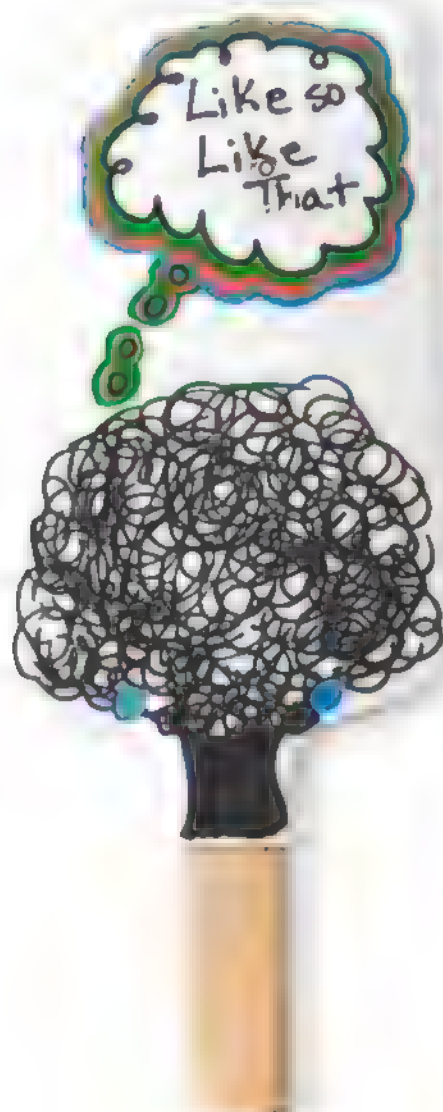


Tabitha Brown

HOW YOU KNOW HER: A social media phenomenon, Tabitha Brown is the infinitely relatable voice behind her brand, *I Am Tabitha Brown*. Millions of followers tune in to her vegan cooking programs on TikTok and Facebook Live. As a brand ambassador for Whole Foods, Tabitha travels the country demoing new products for the home baker and cook.

THE DESIGN: Featuring both her catch phrase, “Like So Like That,” and her gorgeous hair in silhouette, Tabitha’s spatula is instantly recognizable as a piece of her personality presented on the most versatile of kitchen utensils.

WHY SHE DOES IT: “Children are our future, so it our responsibility keep their bellies souls fed.”



Kevin Curry

HOW YOU KNOW HIM: The fitness influencer and creator behind the brand *Fit Men Cook*, Kevin Curry has been inspiring cooks to make healthier, tastier meals since 2012. As well as offering a line of artisan spices and teas, Kevin released his first cookbook, *Fit Men Cook*, in 2018.

THE DESIGN: Sporting a bright red seeded watermelon with an “Eat Happy!” message, Kevin’s spatula highlights his love of healthy yet divinely satisfying food.

WHY HE DOES IT: “Growing up, food did more than nourish my body; it nourished my soul. When mom and dad made food, they did it with love and care. Even today, each time I make a recipe, I realize it’s a chance to show love to my body or express my love to others. I hope that whoever ends up owning my spatula values the opportunity that cooking food brings, especially when it’s tied to such an important and timely cause as combating childhood hunger. So, eat happy. Live well. And end childhood hunger.”





Molly Yeh

HOW YOU KNOW HER: Molly Yeh is the writer behind the food blog *my name is yeh*, which first launched in 2009. Her brand has since expanded to include two cookbooks and the hit Food Network TV show, *Girl Meets Farm*.

THE DESIGN: Molly's spatula and tea towel are adorned with multicolored apples and hearts, signifying her love of the naturally sweet ingredient. Another tea towel features a whimsical blend of stars, ice cream, sprinkles, and a few other of her favorite things.

WHY SHE DOES IT: "Some of my favorite things to do with my daughter, Bernie, are pick apples, bake with apples, sing about apples, and, of course, eat apples! As a mom, it is so important to me that Bernie has access to delicious and nutritious food, and it is my hope that through this partnership with No Kid Hungry, every child can have access to good healthy food."



Derek Hough

HOW YOU KNOW HIM: This expert ballroom dancer is one of the winningest professional instructors in the show *Dancing with the Stars*' history, winning six Mirror Ball Trophies. Transitioning to the judge's chair these past two seasons, Derek has also won two Primetime Emmy Awards for Outstanding Choreography.

THE DESIGN: Derek's spatula is a perfectly choreographed mix of red-lined triangles, a graphic design that calls to mind retro pop art.

WHY HE DOES IT: "I know I can't be at my best with an empty stomach. The same thing is true with kids. How can we expect kids to do their best and succeed without the fuel they need? I hope my spatula is a reminder that ending childhood hunger is far more than just filling an empty stomach. By making sure no kid goes hungry, you're helping kids be the best they can be every day and fueling their futures."





Bobby Flay

HOW YOU KNOW HIM: This Food Network star and frequent *Iron Chef America* victor is known for his fiery competitive spirit and cooking with bold Southwest flavors. Entering the pet food ring, Bobby has started his own cat food brand, Made by Nacho, which is a healthy cat food inspired by his feline companion, Nacho.

THE DESIGN: On Bobby's spatula, Nacho Flay, Bobby's adorable orange-and-white Maine coon, contemplates a dinner of chicken or fish, his two favorite proteins.

WHY HE DOES IT: "I'm thrilled to be part of Williams Sonoma's creative spatula line-up again, and I couldn't help but find inspiration for this spatula design from my cat, Nacho Flay. Nacho founded his own cat food company this year called 'Made By Nacho' and is doing his part to be sure his fellow felines across the US are well fed. He'd be honored to know he has a part in contributing to No Kid Hungry's amazing efforts to feed kids in need across the US, too. Thanks so much for including us."

Tamron Hall

HOW YOU KNOW HER: The award-winning talk show host is a *TODAY* show alum and currently helms the Emmy-winning show *Tamron Hall*. In October, Tamron will add author to her many titles with the release of her debut novel, *As the Wicked Watch*.

THE DESIGN: Tamron's spatula proclaims a clever visual food pun, "Let's Taco 'Bout It," with an emoji-style smiling taco.

WHY SHE DOES IT: "Food is essential; it brings people together, and the best memories are made around tables of food. But that's not the reality for millions of kids. I know what it's like to grow up in a family struggling to make ends meet, and it's heartbreaking to know that's what so many families are going through right now. That's why I'm proud to support No Kid Hungry and hope with my spatula, you'll join me in building a brighter future for our nation's kids. Just one hungry child is one too many."



LET'S



'BOUT
IT



CHICKEN
-OR- FISH?
@NACHOFLAY



Tiny Chef

HOW YOU KNOW HIM: As the star of the smash stop-motion TV show on Nickelodeon, *The Tiny Chef*, Tiny Chef teaches children how to cook from his winsome home, a garden tree stump. Despite his small stature, Tiny Chef is devoted to bringing the next generation of bakers into the kitchen, a place where everyone is welcome to express their creativity.

THE DESIGN: On his assortment of tea towels and mini spatulas, you can find the Tiny Chef in all his green glory as well as his signature vibrant stripes that accompany his show's logo.

WHY HE DOES IT: "I made dis shpatuwa for ballll my tiny fwens out der who need a wittle help. Even da tiniesht acts of wuv can caush a huge change. Pweeze shupport No Kidsh Hungwy!"



Hilary Duff

HOW YOU KNOW HER: Once known as the charismatic lead of Disney's *Lizzie McGuire*, Hilary Duff has inspired another generation with her role in *Younger* and her entrepreneurial ventures in cosmetics and fashion. Set to star in the upcoming show *How I Met Your Father*, Hilary published her first children's book, *My Little Brave Girl*, in March.

THE DESIGN: Hilary's spatula has a beautiful modern art vibe, with soothing mellow pinks, greens, and blues punctuated by a bright pop of yellow.

WHY SHE DOES IT: "Kids deserve to be kids and live out their wildest imaginations and dreams, without struggle or the worry of a hungry belly. When I look at my three kids, it breaks my heart to know there are millions of kids out there who live with hunger. I hope my spatula inspires you to live out your passion and creativity in the kitchen and is a reminder that you're helping kids across the country do the same. When kids have access to three meals a day, they can dream big, and the possibilities are endless."



SUPPORT THE CAUSE

Visit williams-sonoma.com/nokidhungry or your local Williams Sonoma store to purchase these spatulas and tea towels. Visit nokidhungry.org to learn more about the organization and how you can help through donations, bake sales, and more!

2021 SPATDOWN FAN FAVORITE COMPETITION This year, Williams Sonoma is hosting a competition to elect their SPATDOWN WINNER! The winner will have an additional \$5,000 donated to No Kid Hungry in their name and of course, bragging rights for winning this year's competition. Cast Your Vote Today! williams-sonoma.com/spatdown 🗳️

THE Milky Way

A FRIEND TO PIES, BARS, COOKIES, AND
CAKES AND THE PRECURSOR TO DULCE
DE LECHE, SWEETENED CONDENSED MILK
BRINGS BAKED GOODS TO NEW HEIGHTS WITH
ITS RICH, SLIGHTLY CARAMELIZED SWEETNESS

PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY
TRICIA MANZANERO STUEDEMAN / STYLING BY LILY SIMPSON





Spiced Apples &
Cream Crumb Bars



Chocolate-Orange
Macaroon Tart





Sweet Custard Wool Bread
page 69

SHAPING YOUR WOOL BREAD



1. On a clean work surface, place 1 dough ball smooth side down, and roll into a 10x5-inch oval (about $\frac{1}{8}$ inch thick).



2. Starting about $5\frac{1}{2}$ inches from one short end of oval, using a greased pizza cutter or sharp knife, cut remaining dough lengthwise into $\frac{1}{8}$ -inch-thick strands. You can score the $5\frac{1}{2}$ -inch mark to make things easier. (It will look like there is fringe on one side of oval.)



3. Spread about 1 tablespoon (about 32 grams) Custard Filling onto solid side of dough, leaving a $\frac{1}{4}$ - to $\frac{1}{2}$ -inch border around edge.



4. Fold sides of oval $\frac{1}{4}$ to $\frac{1}{2}$ inch over filling.



5. Starting on short end opposite dough fringe, roll dough into a log shape.



6. Place, seam side down, against edge of prepared pan. Repeat with remaining dough and remaining Custard Filling, placing dough logs end to end around edge of pan.

THAI TEA COFFEE CAKE

Makes 1 (9-inch) cake

A rich, orange-colored beverage made from strongly brewed black tea served over a tall glass of ice, Thai tea often gets its creamy taste and alluring ombré appearance from sweetened condensed milk. We've put a spin on this popular drink, creating a cake for any occasion, by using fragrant Thai tea to flavor the delicate batter. With a crunchy spiced streusel and a final drizzle of sweetened condensed milk, Thai tea lovers will be trading in their straws for a fork.

- ½ cup (120 grams) whole buttermilk, plus more if needed
 - 2½ tablespoons (12 grams) Thai tea mix
 - ½ cup (150 grams) sweetened condensed milk, plus more for drizzling
 - ¼ cup (57 grams) unsalted butter, melted
 - 2 large eggs (100 grams), room temperature
 - 3 tablespoons (42 grams) vegetable oil
 - 1½ teaspoons (6 grams) vanilla extract
 - 1½ cups (188 grams) all-purpose flour
 - 6 tablespoons (72 grams) granulated sugar
 - 1½ teaspoons (7.5 grams) baking powder
 - ¾ teaspoon (2.25 grams) kosher salt
- Spiced Streusel (recipe follows)

1. In a small microwave-safe bowl, heat buttermilk on high in 10-second intervals, stirring between each, until warm (120°F/49°C to 130°F/54°C). (Be careful not to overheat buttermilk.) Stir in tea; let stand for 5 minutes. Using a fine-mesh sieve, strain buttermilk mixture into a small glass liquid-measuring cup; discard solids. Add additional buttermilk, if necessary, to yield ½ cup (80 grams) buttermilk mixture. Let

cool to at least 80°F (26°C) before using.

2. Preheat oven to 325°F (170°C). Spray a light-colored metal 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.

3. In a medium bowl, whisk together cooled buttermilk mixture, condensed milk, melted butter, eggs, oil, and vanilla.

4. In a large bowl, whisk together flour, sugar, baking powder, and salt. Gradually add flour mixture to buttermilk mixture, stirring just until combined. Pour and spread batter into prepared pan, smoothing with an offset spatula. Sprinkle Spiced Streusel on top, clumping and crumbling as desired.

5. Bake until a wooden pick inserted in center comes out clean, 22 to 30 minutes, rotating pan halfway through baking. Let cool in pan for 10 minutes. Remove from pan. Serve warm or at room temperature. Drizzle with condensed milk just before serving.

SPICED STREUSEL

Makes about 1½ cups

- ½ cup (63 grams) all-purpose flour
- ½ cup (73 grams) firmly packed light brown sugar
- ¼ teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- 3 tablespoons (42 grams) cold unsalted butter, cut into ½-inch cubes

1. In a medium bowl, stir together flour, brown sugar, salt, and cinnamon. Using your fingers, cut in cold butter until mixture resembles coarse crumbs. Crumble and clump with your hands until desired consistency is reached. Refrigerate until ready to use.

SWEET CUSTARD WOOL BREAD

Makes 1 (8-inch) loaf

Break out your springform pan—we're baking the most photo-worthy sweet bread of the season. With a Custard Filling made irresistible with sweetened condensed milk, this incredibly fluffy, enriched yeast bread gets its rippled "wooly" appearance with a simple cut-and-roll technique.

- 2¼ to 2½ cups (286 to 318 grams) bread flour, divided
 - 2 tablespoons (24 grams) granulated sugar
 - 2 teaspoons (6 grams) kosher salt
 - 2 teaspoons (6 grams) instant yeast
 - ¼ cup (60 grams) plus 1 tablespoon (15 grams) water, divided
 - ¼ cup (60 grams) whole milk
 - 3 tablespoons (42 grams) unsalted butter, softened
 - 1 tablespoon (19 grams) sweetened condensed milk
- Milk Roux (recipe follows)
- 2 large eggs (100 grams), room temperature and divided
- Custard Filling (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (127 grams) flour, sugar, salt, and yeast at medium-low speed just until combined.

2. In a medium saucepan, combine ¼ cup (60 grams) water, whole milk, and butter. Cook over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture and condensed milk to flour mixture; beat at medium-low speed until combined, 30 seconds to 1 minute, stopping to scrape sides of bowl. Add Milk Roux and 1 egg (50 grams); beat until combined,



30 seconds to 1 minute. With mixer on low speed, gradually add 1¼ cups (159 grams) flour, beating just until combined.

3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, smooth, slightly tacky dough forms, 5 to 9 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (32 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Check dough using the windowpane test; see Note.) Turn out dough onto a clean surface, and gently shape into a ball.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

5. Punch down dough; cover and let stand for 10 minutes. On a clean surface, divide dough into 5 portions (about 118 grams each). Roll each portion into a ball, pinching any seams closed if needed. Cover and let stand for 15 minutes.

6. Generously spray an 8-inch light-colored metal springform pan with baking spray with flour. Line bottom of pan with parchment paper.

7. On a clean work surface, place 1 dough ball smooth side down, and roll into a 10x5-inch oval (about ⅛ inch thick). Starting about 5½ inches from one short end of oval, using a greased pizza cutter or sharp knife, cut remaining dough lengthwise into ⅛-inch-thick strands. (It will look like there is fringe on one side of oval.) Spread about 1 tablespoon (about 32 grams) Custard Filling onto solid side of dough, leaving a ¼- to ½-inch border around edge. Fold sides of oval ¼ to ½ inch over filling. Starting on short end opposite dough fringe, roll dough into a log shape. Place, seam side down, against edge of prepared pan. Repeat with remaining dough and remaining Custard Filling, placing

dough logs end to end around edge of pan. (Gently push previous logs over to create room for new logs, if needed). Cover and let rise in a warm draft-free place (75°F/24°C) until doubled in size and dough holds an indentation when poked, 40 minutes to 1 hour.

8. Preheat oven to 350°F (180°C).

9. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Brush top of dough with egg wash.

10. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 24 to 30 minutes, rotating pan halfway and loosely covering with foil after 20 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Using a sharp knife or small offset spatula, carefully loosen edges of bread from pan. Remove sides of pan; let cool completely on pan base on a wire rack before serving.

Note: To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

MILK ROUX

Makes about ¼ cup

¼ cup (60 grams) whole milk

1½ tablespoons (12 grams) bread flour

1. In a small saucepan, whisk together milk and flour. Cook over medium-low heat, whisking constantly, until thickened, whisk

leaves lines on bottom of pan, and an instant-read thermometer registers 149°F (65°C). Transfer to a small bowl, and let cool completely before using

CUSTARD FILLING

Makes about ⅓ cup

6 tablespoons (90 grams) whole milk

5 tablespoons (100 grams) sweetened condensed milk, divided

2 large egg yolks (37 grams), room temperature

1 tablespoon (8 grams) cornstarch

¼ teaspoon kosher salt

1 tablespoon (14 grams) unsalted butter, softened

¼ teaspoon (1.5 grams) vanilla bean paste

1. Place a fine-mesh sieve in a medium heatproof bowl.

2. In a small saucepan, whisk together whole milk and 2½ tablespoons (50 grams) condensed milk. Cook over medium heat, stirring frequently, until steaming. (Do not boil.)

3. In a medium bowl, whisk together egg yolks, cornstarch, salt, and remaining 2½ tablespoons (50 grams) condensed milk. Gradually whisk warm milk mixture into egg yolk mixture. Return mixture to saucepan. Cook over medium heat, whisking frequently, until very thick and mixture no longer tastes starchy, 3 to 5 minutes. (Mixture will resemble very thick pudding; watch carefully since timing may vary depending on stovetop.)

4. Strain custard through prepared sieve into bowl. Whisk in butter and vanilla bean paste until well combined. Cover with a piece of plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Refrigerate until chilled, 1 to 2 hours or up to overnight. Stir until smooth before using.



HOMEMADE SWEETENED CONDENSED MILK

Makes 1½ cups

Our homemade rendition of sweetened condensed milk can be used as a replacement for store-bought in any recipe—it requires only a few ingredients and a watchful eye. Our test kitchen experts think this DIY version is worth its weight in gold.

- 2½ cups (600 grams) whole milk
- 1 cup (200 grams) granulated sugar
- ½ cup (120 grams) heavy whipping cream
- ⅛ teaspoon kosher salt

1. In a medium heavy-bottomed saucepan, whisk together all ingredients. Heat over medium heat, stirring occasionally, just until bubbles form around edges of pan. (Mixture should be gently bubbling; do not boil.) Simmer, stirring and scraping sides of pan frequently, until mixture is thickened and reduced to 1½ cups (about 448 grams), turns a cream color, coats the back of a spoon, and holds a trail when a finger is dragged through, 45 to 55 minutes. (Adjust heat as necessary to keep mixture at a simmer.)
2. Remove from heat; pour into a heatproof airtight container. Let stand, uncovered, until completely cool; cover and refrigerate for up to 1 week. Let come to room temperature before using.

Note: Timing may vary depending on the type of stovetop. Whether this takes more or less time, though, it will be well worth the effort!

SPICED APPLES & CREAM CRUMB BARS

Makes 9 bars

Our layered spiced apple bars are brought to new levels of creaminess with sweetened condensed milk. Lending a harmonious balance of sweet and sour, Pink Lady and Granny Smith apples pair idyllically with apple pie spice, which adds a warm and fragrant aroma.

- 8 ounces (226 grams) cream cheese, room temperature (see Note)
- ⅔ cup (200 grams) sweetened condensed milk
- 1⅔ cups (208 grams) plus ¼ cup (31 grams) all-purpose flour, divided
- ¼ cup (60 grams) fresh lemon juice, room temperature

- 2 teaspoons (6 grams) kosher salt, divided
- 2 teaspoons (8 grams) vanilla extract, divided
- 2 large egg yolks (37 grams), room temperature
- ⅔ cup (133 grams) granulated sugar
- ⅔ cup (150 grams) unsalted butter, melted
- ⅔ cup (65 grams) quick-cooking oats
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon apple pie spice
- Spiced Apple Filling (recipe follows)
- Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Spray an 8-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, about 2 minutes, stopping to scrape sides of bowl. Add condensed milk, ¼ cup (31 grams) flour, lemon juice, 1 teaspoon (3 grams) salt, and 1 teaspoon (4 grams) vanilla; beat at medium speed just until combined, about 1 minute, stopping to scrape sides of bowl. Beat in egg yolks just until combined. Refrigerate until ready to use.
3. In a large bowl, whisk together granulated sugar, melted butter, and remaining 1 teaspoon (4 grams) vanilla.
4. In a medium bowl, whisk together oats, baking powder, pie spice, remaining 1⅔ cups (208 grams) flour, and remaining 1 teaspoon (3 grams) salt. Gradually stir oat mixture into sugar mixture until combined. Press 1¼ cups (344 grams) sugar mixture evenly into bottom of prepared pan.
5. Bake until edges are golden brown and center is dry, lightly golden, and just set, 18 to 24 minutes. Let cool in pan on a wire rack for at least 30 minutes. Leave oven on.
6. Spread cream cheese mixture onto prepared crust; spoon Spiced Apple Filling on top. Crumble remaining sugar mixture in large clumps over filling, leaving a bit of filling exposed.
7. Bake until topping is light golden brown and set, 30 to 38 minutes, loosely covering with foil during last 4 minutes of baking to prevent excess browning. Let cool in pan for 30 minutes. Refrigerate in pan, uncovered, for at least 4 hours or up to overnight.
8. Using excess parchment, remove from pan, and cut into bars; let stand at room

temperature for 30 minutes before serving. Garnish with confectioners' sugar, if desired.

Note: Cold cream cheese can result in a lumpy filling. Be sure your cream cheese is room temperature; at this point, it will be soft enough to easily beat until smooth and creamy.

SPICED APPLE FILLING

Makes about 2 cups

- 2⅔ cups (336 grams) ¾- to 1-inch-chopped peeled Pink Lady apples
- 2 cups (260 grams) ¾- to 1-inch-chopped peeled Granny Smith apples
- ¼ cup (50 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- ½ teaspoon (1 gram) apple pie spice
- ¼ teaspoon kosher salt
- 1 tablespoon (8 grams) cornstarch
- 1 tablespoon (14 grams) unsalted butter
- ⅓ cup (80 grams) water
- ¼ teaspoon (1 gram) vanilla extract

1. Line a rimmed baking sheet with parchment paper.
2. In a large bowl, stir together apples, sugars, pie spice, and salt. Let stand for 30 minutes, stirring occasionally. Stir in cornstarch.
3. In a medium saucepan, melt butter over medium-high heat. Add apple mixture and ⅓ cup (80 grams) water, and bring to a boil. Reduce heat to medium; cover and cook, stirring frequently, until apples are just softened, about 10 minutes. Uncover and cook, stirring frequently, until liquid has thickened and reduced and apples are very soft, 5 to 10 minutes. Remove from heat; stir in vanilla.
4. Transfer apple mixture to prepared pan, spreading into a thin layer. Let cool completely, 30 to 40 minutes.

CHOCOLATE-ORANGE MACAROON TART

Makes 1 (9½-inch) tart

If you love coconut-laden macaroons dipped in rich chocolate, you'll go nuts over our rich, nutty Chocolate-Orange Macaroon Tart. With a macaroon-like crust loaded with flaked coconut and chopped raw pistachios and coated with sweetened condensed milk, this tart holds a rich, orange-scented ganache topped with a chocolate coating and garnished with pistachios and sea salt. Your favorite mounded macaroons just received a well-rounded, elegant upgrade.



- 1½ cups (142 grams) unsweetened flaked coconut*
- ¼ cup (30 grams) very finely chopped raw pistachios
- ¾ teaspoon (1.5 grams) kosher salt, divided
- ⅔ cup (200 grams) sweetened condensed milk, divided
- 1 teaspoon (4 grams) coconut extract (optional)
- 1 teaspoon (4 grams) vanilla extract
- 1 large egg white (30 grams), room temperature
- 2 tablespoons (24 grams) granulated sugar
- 12 ounces (340 grams) 64% cacao semisweet chocolate baking bars, finely chopped (about 2 cups) and divided
- 1¼ cups (300 grams) heavy whipping cream, divided
- 1 teaspoon (8 grams) tightly packed orange zest
- Garnish: flaked sea salt, very finely chopped pistachios

1. Preheat oven to 325°F (170°C).
2. In a medium bowl, stir together flaked coconut, pistachios, and ½ teaspoon

(1.5 grams) kosher salt until well combined. Add ⅓ cup (100 grams) condensed milk, coconut extract (if using), and vanilla, stirring until well combined.

3. In a large bowl, whisk egg white until foamy. Add sugar, 1 teaspoon (4 grams) at a time, whisking until combined after each addition; whisk until glossy, stiff peaks form. (Alternatively, beat as directed with a hand mixer at medium-low speed until all sugar is added; increase speed to medium-high and beat until stiff peaks form.) Fold egg white mixture into coconut mixture until combined; let stand for 5 minutes.

4. Generously spray a 9½-inch fluted round removable-bottom tart pan with baking spray with flour. Using greased hands, press coconut mixture evenly into bottom and up sides of prepared pan.

5. Bake until edges are golden brown and center is lightly golden, dry, and set, 15 to 18 minutes, rotating pan halfway through baking and loosely covering with foil during last 4 minutes of baking to prevent excess browning. Let cool completely in pan on a wire rack.

6. In the top of a double boiler, combine

10 ounces (284 grams) chocolate, 1 cup (240 grams) cream, orange zest, remaining ⅓ cup (100 grams) condensed milk, and remaining ¼ teaspoon kosher salt. Cook over simmering water, stirring occasionally, until chocolate is melted and mixture is smooth and well combined. Working quickly, pour into cooled crust, smoothing into an even layer. Refrigerate for 1 hour.

7. In the clean top of a double boiler, place remaining 2 ounces (56 grams) chocolate and remaining ¼ cup (60 grams) cream. Cook over simmering water, stirring occasionally, until chocolate is melted and mixture is smooth and well combined. Pour over chilled chocolate mixture in crust. Smooth into an even layer; swirl as desired using the back of a spoon. Refrigerate until set, at least 2 hours or up to overnight.

8. Just before serving, remove sides of pan. Using a sharp knife, very carefully loosen bottom of tart from pan base; carefully transfer tart to a serving plate. Garnish with sea salt and pistachios, if desired.

**We used Bob's Red Mill Unsweetened Shredded Coconut. 🍴*



Eyes on the **PIES**

AN EXCLUSIVE LOOK AT OUR NEW COOKBOOK,
THE PIE & TART COLLECTION, AND FOUR
RECIPES YOU WON'T WANT TO MISS

Frozen German
Chocolate Tart
page 79



Featuring 170 recipes for piecrusts, custards, fruit fillings, whipped toppings, and more, our new cookbook, *The Pie & Tart Collection* by Brian Hart Hoffman, is devoted to everything pie and tart. We reimaged classics, like Apple Cheddar Pie, and created inspired new takes, like the Frozen German Chocolate Tart. Dive into this fall favorite cookbook.



DEEP-DISH CHOCOLATE CHUNK PECAN PIE

Makes 1 (9-inch) deep-dish pie

The only thing that could make golden, rich pecan pie better? Chocolate chunks, stirred into the divinely sweet filling.

Piecrust (recipe follows)

- 1 cup (336 grams) light corn syrup
- $\frac{3}{4}$ cup (150 grams) granulated sugar
- $\frac{1}{3}$ cup (76 grams) unsalted butter, melted
- $\frac{1}{4}$ cup (55 grams) firmly packed light brown sugar
- 4 large eggs (200 grams), lightly beaten
- 1 tablespoon (13 grams) vanilla extract
- $\frac{1}{4}$ teaspoon kosher salt
- $1\frac{1}{2}$ cups (180 grams) pecan halves
- 1 cup (180 grams) 64% cacao semisweet chocolate chunks

1. Preheat oven to 350°F (180°C).
2. On a lightly floured surface, roll Piecrust into a 14-inch circle. Transfer to a 9-inch deep-dish pie plate, pressing into bottom and up sides. Trim excess dough to $\frac{1}{2}$ inch beyond edge of plate. Fold edges under, and crimp, if desired.
3. In a large bowl, stir together corn syrup, granulated sugar, melted butter, brown sugar, eggs, vanilla, and salt until well combined. Add pecans and chocolate chunks, stirring until combined. Pour filling into prepared crust.
4. Bake until filling is set and an instant-read thermometer inserted in center registers 200°F (93°C), 1 hour to 1 hour and 10 minutes, covering with foil to prevent excess browning, if necessary. Let cool completely on a wire rack before serving.

PIECRUST

Makes 1 (9-inch) deep-dish crust

- $2\frac{1}{2}$ cups (313 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- $\frac{3}{4}$ cup plus 2 tablespoons (198 grams) cold unsalted butter, cubed
- 7 to 8 tablespoons (105 to 120 grams) ice water

1. In the work bowl of a food processor, place flour and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly and butter is pea-size. With processor running, add 7 tablespoons (105 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched.) Add remaining 1 tablespoon (15 grams) ice water only if needed.
2. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 1 hour. Dough may be refrigerated for up to 3 days or frozen for up to 2 months. Before using, let Piecrust stand at room temperature until softened, 10 to 15 minutes.



100% Cotton
Machine Washable
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FROZEN GERMAN CHOCOLATE TART

Makes 1 (10-inch) tart

What happens when a coconut- and chocolate-laden classic becomes a tart? Magic in the making. Toasted pecans and flaked coconut are studded throughout a lightened dulce de leche no-bake filling. Melted chocolate gives this rendition its characteristic richness.

Vanilla Shortcrust (recipe follows)

- 2 (13.4-ounce) cans (746 grams) dulce de leche
- 1½ cups (126 grams) sweetened flaked coconut, toasted
- 1 cup (113 grams) finely chopped toasted pecans
- 1¾ teaspoons (5.25 grams) kosher salt, divided
- 1 teaspoon (6 grams) vanilla bean paste, divided
- 1¾ cups (300 grams) cold heavy whipping cream
- 1 (8-ounce) package (226 grams) cream cheese, cubed and room temperature
- 1 (14-ounce) can (380 grams) sweetened condensed milk
- 8 ounces (226 grams) 70% cacao bittersweet chocolate baking bars, melted (see Notes)

Garnish: finely chopped toasted pecans, toasted sweetened flaked coconut

1. Let Vanilla Shortcrust stand at room temperature until slightly softened, 10 to 15 minutes. (See Notes.)
2. Spray a tall-sided 10-inch fluted round removable-bottom tart pan with baking spray with flour.
3. On a lightly floured surface, roll Vanilla Shortcrust into a 14-inch circle (about ⅛ to ¼ inch thick), flouring rolling pin and work surface as needed. Gently transfer dough to prepared pan, pressing into bottom and up sides. (It's OK if dough tears in spots; press back together using a fingertip dipped in water to thoroughly seal any seams.) Using a small sharp knife, trim dough flush with sides of pan; pinch sides lightly so dough sits about ⅛- to ¼ inch above top edge of pan, and use any excess dough to patch thinner spots in crust. Freeze until firm, 15 to 25 minutes.
4. Preheat oven to 350°F (180°C).
5. Place tart pan on a rimmed baking sheet. Top with parchment paper, letting ends extend over edges of pan; add pie weights.
6. Bake until edges are dry, just set, and lightly golden, 18 to 22 minutes, rotating pan halfway through baking. Carefully

remove parchment and weights. Using the tines of a fork, dock bottom of crust. Bake until inside and bottom of crust is lightly golden, dry, and set, 20 to 27 minutes more, lightly covering edges with foil to prevent excess browning, if necessary. (It's OK if crust shrinks slightly; if bottom puffs, gently push down with a heatproof spoon.) Let cool completely in pan on a wire rack.

7. In a large bowl, stir together dulce de leche, coconut, pecans, 1 teaspoon (3 grams) salt, and ½ teaspoon (3 grams) vanilla bean paste until well combined. Set aside.
8. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream at medium-high speed until medium-stiff peaks form. Transfer to a medium bowl.
9. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat cream cheese at medium speed until smooth and creamy, 1 to 2 minutes, stopping to scrape sides of bowl. Add condensed milk, melted chocolate, remaining ¾ teaspoon (2.25 grams) salt, and remaining ½ teaspoon (3 grams) vanilla bean paste; beat until well combined, stopping to scrape sides of bowl. Fold in whipped



cream in three additions. Place 1½ cups (273 grams) cream cheese mixture in a pastry bag fitted with a medium open star piping tip (Wilton 1M); set aside. Spoon half of remaining cream cheese mixture into cooled prepared crust, smoothing top with a small offset spatula. Freeze for 15 minutes.

10. Place half of dulce de leche mixture into another large pastry bag; cut a ¾-inch opening in tip. Pipe dulce de leche mixture evenly over cream cheese mixture in crust, gently smoothing with a small offset spatula. Top with remaining cream cheese mixture, smoothing with a small offset spatula. Freeze for 15 minutes.

11. Spoon remaining dulce de leche mixture into pastry bag; pipe on top of cream cheese mixture, leaving a ½- to ¾-inch border, piling high and smoothing or texturing with a small offset spatula as necessary.

12. Pipe reserved cream cheese mixture around edge of tart; garnish with pecans and coconut, if desired. Freeze until firm, at least 4 hours. (Alternatively, refrigerate overnight.) Let stand at room temperature for 30 minutes to 1 hour. Remove from pan, and serve.

Notes: To melt our chocolate, we used the double boiler method. In the top of a double boiler, place chopped chocolate. (Do not attempt to melt chocolate bars whole.) Cook over simmering water, stirring frequently, until melted and smooth.

Dough refrigerated overnight may need to stand at room temperature until slightly softened, 30 to 45 minutes, before rolling.

VANILLA SHORTCRUST

Makes 1 (10-inch) crust

- 1 cup (227 grams) cold unsalted butter
- 2½ cups (333 grams) all-purpose flour
- 2 tablespoons (24 grams) granulated sugar
- 2 teaspoons (6 grams) kosher salt
- 3 tablespoons (45 grams) cold whole milk
- 2 large egg yolks (37 grams)
- 1 teaspoon (6 grams) vanilla bean paste

1. Cut butter into ½- to ¾-inch cubes. Freeze until firm, about 10 minutes.
2. In the bowl of a stand mixer, whisk

together flour, sugar, and salt by hand. Add frozen butter; using the paddle attachment, beat at low speed until butter is broken into small pieces, 2 to 3 minutes. (If any large pieces of butter remain, squeeze between fingers to break up.) 3. In a 1-cup liquid-measuring cup, whisk together milk, egg yolks, and vanilla bean paste. With mixer on very low speed, add milk mixture to flour mixture in a slow, steady stream, beating just until moist clumps form. Transfer mixture to a large piece of plastic wrap. Using your hands, bring mixture together to form a cohesive dough. Shape dough into a 7-inch disk, and wrap in plastic wrap. Refrigerate for at least 1 hour or up to overnight.

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APPLE CHEDDAR PIE

Makes 1 (9-inch) pie

For this modern twist on traditional apple pie, two piecrusts are used, a Traditional American Piecrust and a Cheddar Cheese Piecrust, to create a marbled look.

Traditional American Piecrust (recipe follows)

Cheddar Cheese Piecrust (recipe follows)

- 8 cups (884 grams) ¼-inch-sliced peeled Granny Smith apples*
- ½ cup (73 grams) firmly packed light brown sugar
- 2 tablespoons (16 grams) all-purpose flour
- 1 teaspoon (2 grams) lemon zest
- 2 tablespoons (30 grams) fresh lemon juice
- 1 teaspoon (2 grams) ground black pepper
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cinnamon
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) heavy whipping cream
- 1 tablespoon (12 grams) turbinado sugar

1. Preheat oven to 375°F (190°C).
2. On a lightly floured surface, roll Traditional American Piecrust into an 18x3-inch rectangle. Repeat procedure with Cheddar Cheese Piecrust. Place Traditional American Piecrust on top of Cheddar Cheese Piecrust. Starting with one long side, roll into a log, jelly-roll style, and pinch seam to seal. Wrap in plastic wrap, and refrigerate for 20 minutes.
3. On a lightly floured surface, cut dough crosswise into 2 (1½-inch-long) logs. Stand up logs vertically. Roll half of dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim excess dough to ½ inch beyond edge of plate.
4. In a large bowl, combine apple slices, brown sugar, flour, lemon zest and juice, pepper, salt, nutmeg, and cinnamon. Spoon apple mixture into prepared crust.
5. Roll remaining dough into a 12-inch square. Cut into 6 (2-inch-wide) strips. Place 3 dough strips vertically on pie, spacing evenly apart. Fold back alternating strips, and place one dough strip horizontally across vertical strips; unfold folded strips. Fold back center vertical strip, and place another horizontal strip across first strips, spacing evenly. Unfold vertical folded strip, then fold back alternating vertical strips. Place another horizontal strip across vertical strip, spacing evenly. Unfold vertical folded strips.

6. Trim lattice until it meets inside of pan's lip. Roll excess dough from crust over so that it is even with inside lip of pan, pressing down to make it adhere. Crimp as desired.

7. In a small bowl, whisk together egg and cream. Brush dough with egg wash. Sprinkle with turbinado sugar.

8. Bake until crust is golden brown and filling is bubbly, about 1 hour, covering with foil to prevent excess browning, if necessary. Let cool slightly; serve warm.

**While we prefer to use Granny Smith, it's fine to combine three to four kinds of apples in an apple pie. Be sure to use ones with low water content, such as Macoun, Cortland, Golden Delicious, York Imperial, or Pink Lady.*

CHEDDAR CHEESE PIECRUST

Makes 1 (9-inch) crust

- 1½ cups (156 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) dry mustard
- ½ teaspoon (1 gram) smoked paprika
- 1 cup (100 grams) freshly grated extra-sharp Cheddar cheese
- ¼ cup (57 grams) cold unsalted butter, cubed
- ¼ cup (60 grams) ice water

1. In the work bowl of a food processor, place flour, salt, dry mustard, and paprika; pulse until combined. Add Cheddar and cold butter, and pulse until mixture is crumbly. With processor running, pour ¼ cup (60 grams) ice water through food chute in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched.) Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes. Dough may be refrigerated for up to 3 days or frozen for up to 2 months.

TRADITIONAL AMERICAN PIECRUST

Makes 1 (9-inch) crust

Meet your new go-to pie dough. This crust's paper-thin layers will melt in your mouth while effortlessly holding the heaviest of fruit fillings. Its easy-to-handle dough makes it great for lattice designs.

- 1½ cups (188 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt

½ cup (113 grams) cold unsalted butter, cubed

¼ cup (80 grams) ice water

1. In the work bowl of a food processor, place flour and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, pour ¼ cup (80 grams) ice water through food chute in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched.) Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes. Dough may be refrigerated for up to 3 days or frozen for up to 2 months.

Note: *Press the dough into a disk rather than shaping it into a ball to allow it to chill faster. This will also make the dough easier to roll out.*

STEPHEN'S BUTTERMILK PIE

Makes 1 (9-inch) pie

It wouldn't be a proper holiday celebration without my husband's favorite buttermilk pie—a recipe his grandmother made for special occasions. While I'm the baker in our family, I happily step aside for Stephen to bake this one. Rather unassuming, this classic uses simple pantry staples, but it is anything but ordinary. The rich filling sets up to a brilliant custard in the oven, caramelizing the top and creating a characteristic sugary crust with undeniable crunch. Enveloped in a flaky, buttery crust, this pie is not one to miss.

Pie Dough (recipe follows)

- 1½ cups (300 grams) granulated sugar
- 3 tablespoons (24 grams) all-purpose flour, sifted
- 6 tablespoons (84 grams) butter, melted and cooled to room temperature
- 3 large eggs (150 grams), room temperature
- 1½ teaspoons (6 grams) vanilla extract
- ¾ cup (180 grams) whole buttermilk, room temperature

1. Preheat oven to 400°F (200°C).
2. Let Pie Dough stand at room temperature until softened, 10 to 15 minutes. On a lightly floured surface, roll dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim excess dough to ½ inch beyond edge of plate. Fold edges under, and crimp, if desired. Freeze for 15 minutes.

3. Top Pie Dough with a piece of parchment paper, letting ends extend over edges of plate. Add pie weights.

4. Bake until edges are just dry, 10 to 15 minutes. Carefully remove parchment and weights. Bake until bottom is dry and set, 2 to 5 minutes more, lightly covering edges with foil to prevent excess browning, if necessary. (Crust may puff up some, but this is normal.) Let cool completely on a wire rack, at least 20 minutes. Reduce oven temperature to 325°F (170°C).

5. In the bowl of a stand mixer fitted with the paddle attachment, beat sugar and flour at low speed until combined. Add melted butter, eggs, and vanilla, and beat at medium speed until well combined. Add buttermilk, and beat at low speed just until combined. Pour into prepared crust.

6. Bake until center is set, top is lightly golden brown, a knife inserted in center comes out clean, and an instant-read thermometer inserted in center registers 200°F (93°C), about 1 hour, covering edges with foil to prevent excess browning, if necessary. (Pie will be puffed when removed from oven but will sink slightly while cooling.) Let cool completely before refrigerating.

PIE DOUGH

Makes 1 (9-inch) crust

1½ cups (188 grams) all-purpose flour
1 teaspoon (3 grams) kosher salt
½ cup (113 grams) cold unsalted butter, cubed
4 to 5 tablespoons (60 to 75 grams) ice water

1. In the work bowl of a food processor, place flour and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly and butter is pea-size. With processor running, add 4 tablespoons (60 grams) ice water in a slow, steady stream just until dough comes together; add up to remaining 1 tablespoon (15 grams) water, 1 teaspoon (5 grams) at a time, if necessary. (Mixture may appear crumbly. It should be moist and hold together when pinched.)

2. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 1 hour. Dough may be refrigerated for up to 3 days or frozen for up to 2 months. ■



Tap into Maple

JUST IN TIME FOR THE COLORFUL DISPLAY OF MAPLE LEAVES, WE CELEBRATE THE DELICIOUS FLAVOR OF MAPLE—FROM SYRUP AND SUGAR TO EXTRACT—FOR THIS PERFECT BAKING INGREDIENT REMINISCENT OF THE FALL SEASON

PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY BECCA CUMMINS
FOOD STYLING BY MEGAN LANKFORD / STYLING BY SIDNEY BRAGIEL















Sweet Sap

Maple syrup production, also called sugaring season, means tapping into tall mature maple trees to collect their nutritious sap from late winter until the end of spring. After collection, the sweet, watery liquid is reduced by heat, forming sweet and sticky golden deliciousness: maple syrup. Historically, collection in spring and processing in spring and summer meant that maple syrup was available during fall. Hence, maple syrup has become synonymous with warm fall flavors and the harvest season.

MAPLE KARPATKA

Makes 12 servings

Resembling the snow-kissed peaks of Poland's Carpathian Mountains, the Polish cream cake named karpatka utilizes layers of delicate pastry to sandwich a cream filling. In our maple-infused rendition, we loaded lighter-than-air choux pastry with a buttery maple-packed pastry cream, highlighting rich undertones of maple flavor and dark brown sugar.

- ½ cup plus 1 tablespoon (127 grams) unsalted butter*
- ½ cup (120 grams) water
- ½ cup (120 grams) whole milk
- 2 teaspoons (8 grams) granulated sugar
- ½ teaspoon (1.5 grams) kosher salt
- 1¼ cups (156 grams) all-purpose flour
- 5 large eggs (250 grams), room temperature
- 1 large egg white (30 grams), room temperature

Maple Mousseline (recipe follows)

Garnish: maple syrup

1. Preheat oven to 400°F (200°C). Lightly spray 2 (13x9-inch) baking pans with cooking spray. (See Note.) Line pans with parchment paper, letting excess extend over sides of pans.
2. In a medium saucepan, melt butter over medium heat. Add ½ cup (120 grams) water, milk, sugar, and salt; bring to a boil. Using a wooden spoon, stir in flour. Cook, stirring constantly, until a skin forms on bottom of pan, 1 to 2 minutes. Transfer mixture to the bowl of a stand mixer

- fitted with the paddle attachment. Beat at low speed until dough is just warm to the touch, about 1 minute. Add eggs and egg white, one at a time, beating until combined after each addition. Divide batter between prepared pans (about 1½ cups or 362 grams each).
3. Bake, one batch at a time, until fully puffed and deep golden brown, about 20 minutes. Let cool in pan for 5 minutes. Remove from pan, and let cool completely on a wire rack.
 4. Spread Maple Mousseline on 1 pastry in an even layer. Top with remaining pastry, and refrigerate until mousseline is set, about 1 hour. Garnish with maple syrup, if desired. Serve immediately, or refrigerate until ready to serve. Best served same day.

**We used Kerrygold.*

Note: *If you have only 1 (13x9-inch) baking pan, spread half of the batter in your prepared pan and cover the remaining batter with plastic wrap while the first half bakes. Once your pan is completely cool, repeat procedure with remaining batter.*

MAPLE MOUSSELINE

Makes about 4 cups

- 3 cups (720 grams) whole milk
- ½ cup (100 grams) maple sugar
- ½ teaspoon (2 grams) maple extract
- 8 large egg yolks (149 grams)
- ½ cup (110 grams) firmly packed dark brown sugar
- ¼ cup plus 3 tablespoons (56 grams) cornstarch
- ¼ teaspoon kosher salt
- ¼ cup (57 grams) unsalted butter, softened
- 2 cups (454 grams) unsalted butter, room temperature (see Note)

1. In a large saucepan, whisk together milk, maple sugar, and maple extract. Heat over medium heat until steaming. (Do not boil.)
2. In a large bowl, whisk together egg yolks, brown sugar, cornstarch, and salt. Gradually add warm milk mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, whisking constantly, until thickened and boiling, 4 to 5 minutes. Strain mixture through a fine-mesh sieve into a large bowl. Stir in softened butter in two additions. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to

prevent a skin from forming. Refrigerate until an instant-read thermometer registers 65°F (18°C) to 70°F (21°C), 2½ to 3 hours.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat room temperature butter at medium speed until smooth, about 1 minute.
4. Whisk pastry cream until smooth. (At this point, room temperature butter and pastry cream should be same temperature.) With mixer on low speed, slowly add pastry cream to butter, beating until combined after each addition (see Notes) and stopping to scrape sides of bowl. Use immediately.

Notes: *Unlike softened butter, room temperature butter should provide no resistance when pressed with a finger. At this point, the butter is soft enough to easily incorporate into your pastry cream.*

If your mousseline starts to look separated and broken, wrapping your mixer bowl with warm towels will warm up your butter and help with the emulsification.



INVISIBLE APPLE MAPLE CAKE

Makes 1 (8½x4½-inch) cake

A fabulously French invention, the gâteau invisible stacks layer upon layer of extra-thinly sliced apples, which seemingly vanish upon baking in a creamy, vanilla-scented custard base. We took this magical loaf cake and added a pop of maple flavor in the form of rich crystalline maple sugar, adding a natural dose of sweetness to the delicious disappearing act.

- ½ cup (100 grams) maple sugar*
- ½ cup (120 grams) whole milk, room temperature
- 2 large eggs (100 grams), room temperature

- 1 tablespoon (14 grams) unsalted butter, melted
 - 1 teaspoon (5 grams) baking powder
 - 1 teaspoon (4 grams) maple extract
 - ¾ teaspoon (2.25 grams) kosher salt
 - ½ teaspoon (3 grams) vanilla bean paste
 - ¾ cup (94 grams) all-purpose flour, sifted
 - 5 cups (925 grams) ⅛-inch-sliced peeled Honeycrisp apples (see Note)
 - ¼ cup (18 grams) sliced almonds
- Garnish: maple syrup

1. Preheat oven 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a medium bowl, whisk together maple sugar, milk, eggs, melted butter, baking powder, maple extract, salt, and vanilla bean paste until well combined. Whisk in flour until smooth. Carefully fold in apples until evenly coated.
3. Starting on one long side of prepared pan, shingle 4 to 5 apple slices in columns until bottom of pan is filled. Gently press to level, turn pan 180 degrees, and repeat layering and pressing. Repeat with remaining apples until pan is filled. Pour remaining batter on top of apples, and let

stand until batter settles, about 1 minute. Sprinkle edges with almonds.

4. Bake until almonds are golden brown, about 40 minutes. Cover with foil, and bake until set and an instant-read thermometer inserted in center registers 200°F (93°C), about 20 minutes more. Let cool in pan for 25 to 30 minutes.
5. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Serve at room temperature, or refrigerate, and serve chilled.

**We used Shady Maple Farms Maple Sugar.*

Note: *Using a mandoline is a big help getting uniform slices of apples.*

MAPLE LAYER CAKE

Makes 1 (9-inch) cake

Mesmerizingly maple-flavored cake is made tender with buttermilk, lightly scented with cinnamon, and layered with smooth Maple Buttermilk Frosting—need we say more? It's the perfect layer cake for any fall occasion.

- 1¾ cups (591 grams) maple syrup, divided
 - 1½ cups (293 grams) firmly packed dark brown sugar
 - 1 cup (227 grams) unsalted butter, melted
 - 4 large eggs (200 grams), room temperature
 - 2 tablespoons (26 grams) vanilla extract
 - 3½ cups (417 grams) all-purpose flour
 - 1 tablespoon (15 grams) baking powder
 - 2 teaspoons (4 grams) ground cinnamon
 - ¾ teaspoon (2.25 grams) kosher salt
 - ⅔ cup (160 grams) whole buttermilk, room temperature
 - ⅔ cup (160 grams) boiling water
- Maple Buttermilk Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Spray 2 (9-inch) round cake pans with cooking spray. Line bottom of pans with parchment paper.



2. In a large bowl, stir together $1\frac{1}{4}$ cups (421 grams) maple syrup, brown sugar, and melted butter until combined. Add eggs and vanilla, stirring until well combined.

3. In a medium bowl, whisk together flour, baking powder, cinnamon, baking soda, and salt. Gradually add flour mixture to syrup mixture alternately with buttermilk, beginning and ending with flour mixture, stirring just until combined after each addition. Whisk in $\frac{2}{3}$ cup (160 grams) boiling water. Pour batter into prepared pans. Run a wooden pick through batter to release any large air bubbles.

4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 30 to 35 minutes. Let cool in pans for 15 minutes. Remove from pans, and brush with remaining $\frac{1}{2}$ cup (170 grams) maple syrup. Let cool completely on wire racks. Reduce oven temperature to 300°F (150°C). Line a baking sheet with parchment paper.

5. Using a serrated knife, level cooled cake layers. Crumble scraps onto prepared pan.

6. Bake until crisp and dry, 25 to 30 minutes. Let cool completely.

7. Place 1 cake layer on a cake stand. Spread 2 cups Maple Buttermilk Frosting on top. Place remaining cake layer on top of frosting. Spread remaining Maple Buttermilk Frosting on top and sides of cake. Decorate with cake crumbs as desired.

MAPLE BUTTERMILK FROSTING

Makes 8 cups

$2\frac{2}{3}$ cups (604 grams) unsalted butter, softened

$\frac{3}{4}$ teaspoon (2.25 grams) kosher salt

9 cups (1,080 grams) confectioners' sugar

$\frac{2}{3}$ cup (160 grams) whole buttermilk

2 teaspoons (8 grams) maple extract

1 teaspoon (4 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until creamy, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar alternately with buttermilk, beginning and ending with confectioners' sugar, beating just until combined after each addition. Beat in extracts. Increase mixer speed to medium, and beat until light and fluffy, about 2 minutes, stopping to scrape sides of bowl. Use immediately.

MAPLE OAT SCONES

Makes 9 scones

These hearty maple-scented scones are loaded with chewy oats for a breakfast upgrade that is the perfect accompaniment to coffee and tea.

3 cups (375 grams) all-purpose flour

$\frac{1}{2}$ cup (40 grams) old-fashioned oats

$\frac{1}{4}$ cup (55 grams) firmly packed dark brown sugar

1 tablespoon (15 grams) baking powder

$2\frac{1}{2}$ teaspoons (7.5 grams) kosher salt, divided

$\frac{3}{4}$ cup (170 grams) cold unsalted butter, cubed

1 cup (240 grams) plus 3 tablespoons (45 grams) cold whole buttermilk, divided

1 teaspoon (4 grams) maple extract

1 cup (120 grams) confectioners' sugar*

2 tablespoons (14 grams) maple syrup

Garnish: toasted old-fashioned oats

1. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.

2. In a large bowl, whisk together flour, oats, brown sugar, baking powder, and

2 teaspoons (6 grams) salt. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse crumbs.

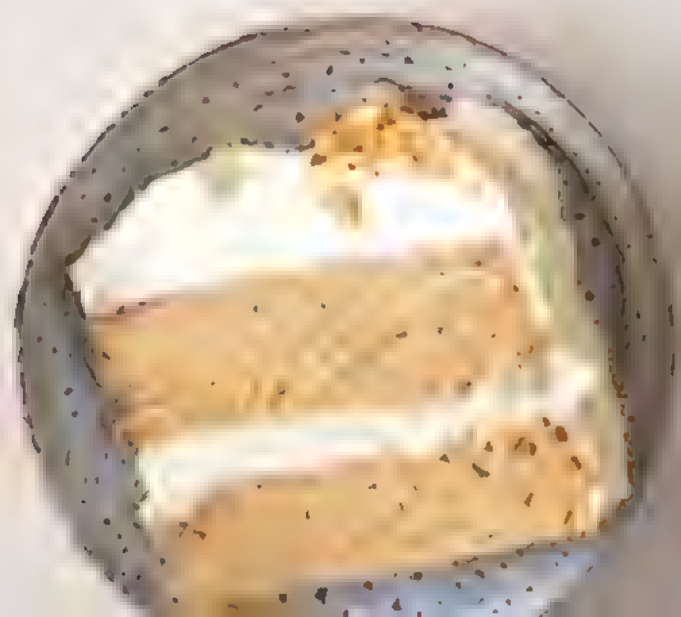
3. In a small bowl, stir together 1 cup (240 grams) cold buttermilk and maple extract. Gradually add buttermilk mixture to flour mixture, stirring with a fork just until dry ingredients are moistened.

4. Turn out dough onto a clean surface; gently knead until dough comes together, 8 to 10 times. On a very lightly floured surface, roll dough into a 7-inch circle (about 1 inch thick). Using a $2\frac{1}{2}$ -inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps as necessary. Place 2 inches apart on prepared pan. Freeze for 15 minutes.

5. Bake until lightly golden and a wooden pick inserted in center comes out clean, 15 to 20 minutes. Let cool on pan for 5 minutes.

6. In a small bowl, whisk together confectioners' sugar, maple syrup, remaining 3 tablespoons (45 grams) buttermilk, and remaining $\frac{1}{2}$ teaspoon (1.5 grams) salt until smooth. Just before serving, dip top of scones in glaze. Garnish with toasted oats, if desired. Store in an airtight container for up to 4 days.

*We used C&H® Confectioners Sugar.®







COLOR ME ORANGE

FALL MARKS THE CHANGE TO COOLER WEATHER, KICKS OFF THE GORGEOUS CHANGING OF LEAVES, AND WELCOMES THE HEARTY FALL HARVEST. FROM PUMPKINS TO SQUASH TO SWEET POTATOES, THIS INUNDATION OF SHADES OF ORANGE ONLY NATURALLY—AND DELICIOUSLY—FINDS ITS WAY INTO OUR BAKING COLOR PALETTE.

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY TRICIA MANZANERO STUEDEMAN

Sticky Pecan
Squash Cake
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SWEET POTATO-HAZELNUT SWEET ROLLS

Makes about 10 rolls

These stunning enriched sweet rolls are made with a nutritious orange staple—sweet potatoes. Rolled with a generous slathering of chocolate hazelnut spread and shaped to show off the decadent filling, these buns will be the highlight of your fall cornucopia.

- 3½ cups (438 grams) all-purpose flour, divided
- ½ cup (73 grams) firmly packed light brown sugar
- 2¼ teaspoons (7 grams) instant yeast
- 2 teaspoons (6 grams) kosher salt
- 1¾ teaspoons (3.5 grams) ground cinnamon, divided
- 6 tablespoons (84 grams) unsalted butter, softened
- ⅓ cup (80 grams) sour cream
- 2 tablespoons (30 grams) water
- ½ cup (128 grams) puréed peeled cooked sweet potato (see Notes), room temperature
- 2 large eggs (100 grams), room temperature
- ¾ cup (222 grams) chocolate hazelnut spread*
- 2 ounces (57 grams) 64% cacao semisweet chocolate baking bars, finely chopped (about ⅓ cup)
- ¼ cup (32 grams) finely chopped toasted hazelnuts

Chocolate Hazelnut Glaze (recipe follows)
Garnish: chopped toasted hazelnuts

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, brown sugar, yeast, salt, and ¾ teaspoon (1.5 grams) cinnamon at low speed just until combined.
2. In a small saucepan, heat butter, sour cream, and 2 tablespoons (30 grams) water over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture; beat at medium speed for 2 minutes. Add sweet potato and eggs; beat for 1 minute, stopping to scrape sides of bowl. With

mixer on low speed, gradually add remaining 2½ cups (313 grams) flour, beating until combined.

3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, tacky dough forms, 10 to 12 minutes; scrape down sides of bowl and dough hook. (Dough will mostly clear bowl but may still stick slightly to bottom and sides. Dough should pass the windowpane test; see Notes.) Turn out onto a clean surface, and shape into a ball.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

5. Line 2 rimmed baking sheets with parchment paper; place another baking sheet under each prepared pan, if desired. (See Notes.)

6. In a small bowl, stir together chocolate hazelnut spread and remaining 1 teaspoon (2 grams) cinnamon.

7. Punch down dough; cover and let stand for 10 minutes. On a clean surface, roll dough into a 19x12-inch rectangle (¼ to ⅜ inch thick). Using a small offset spatula, dollop and spread chocolate hazelnut mixture onto dough, leaving a ½-inch border on one long side. Sprinkle evenly with chocolate and hazelnuts. Starting with long side opposite border, roll dough into a log, pinching seam to seal. Gently stretch log to 19 inches long with even thickness, if necessary. Using a serrated knife dipped in flour, slice log diagonally into triangular-shaped rolls (each about 2 inches thick on one side and 1 inch thick on the other), trimming ends and wiping knife clean between cuts, if necessary. Place, upright and seam side down, at least 2 inches apart on prepared pans; place so 2-inch-thick portion of cut dough is flat on pan and cut sides are facing outward. Using your finger or the handle of a wooden spoon, press down top of each roll until finger or spoon handle is about ¼ inch from surface of pan, creating a butterfly-like shape. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 20 to 25 minutes.

8. Preheat oven to 350°F (180°C).

9. Bake, one batch at a time, until golden brown, 18 to 20 minutes, rotating pan halfway through baking. Let cool on pan for 10 minutes. Serve warm, or let cool completely on wire racks.

10. Just before serving, spoon Chocolate Hazelnut Glaze into a pastry bag; cut a ¼-inch opening in tip. Drizzle glaze onto rolls; garnish with hazelnuts, if desired. Serve immediately.

**We used Nutella.*

Notes: To make sweet potato purée, prick sweet potatoes using the tines of a fork; wrap each in foil. Place sweet potatoes on a foil-lined baking sheet. Bake at 400°F (200°C) until very fork-tender, 1 hour to 1 hour and 10 minutes. Unwrap sweet potatoes, and let cool completely; peel sweet potatoes, and purée in the work bowl of a food processor until mostly smooth, stopping to scrape sides of bowl.

To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

Some ovens bake the bottoms darker than others; place a second pan under the prepared pan when baking to prevent overbrowning. Not sure how your oven will bake? Test with one roll on a prepared pan, or go ahead and double up on pans to be safe.

CHOCOLATE HAZELNUT GLAZE

Makes about ⅔ cup

- 1 cup (120 grams) confectioners' sugar
- ¼ cup (74 grams) chocolate hazelnut spread
- 2 tablespoons (30 grams) water
- ¼ teaspoon kosher salt

1. In a small bowl, stir together confectioners' sugar, chocolate hazelnut spread, 2 tablespoons (30 grams) water, and salt until smooth and well combined. Use immediately.



1. Gently stretch log to 19 inches long with even thickness, if necessary. Using a serrated knife dipped in flour, slice log diagonally into triangular-shaped rolls (each about 2 inches thick on one side and 1 inch thick on the other), trimming ends and wiping knife clean between cuts, if necessary.



2. Place, upright and seam side down, at least 2 inches apart on prepared pans; place so 2-inch-thick portion of cut dough is flat on pan and cut sides are facing outward. Using your finger or the handle of a wooden spoon, press down top of each roll until finger or spoon handle is about ¼ inch from surface of pan, creating a butterfly-like shape.

PUMPKIN COOKIE CAKE

Makes 1 (8-inch) cake

Three perfectly spiced, giant pumpkin cookies sandwich custard-based Spiced German Buttercream for a stunning display of fall. A cookie sandwich is a treat made for one, but a giant cookie sandwich cake is made for fall celebration and sharing.

- 1 cup (227 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (150 grams) granulated sugar
- $\frac{2}{3}$ cup (147 grams) firmly packed light brown sugar
- $\frac{1}{2}$ cup (122 grams) canned pumpkin
- 2 teaspoons (12 grams) vanilla bean paste
- 3 cups (375 grams) all-purpose flour
- 1 tablespoon (8 grams) cornstarch
- $1\frac{1}{2}$ teaspoons (3 grams) ground cinnamon
- $1\frac{1}{2}$ teaspoons (3 grams) pumpkin pie spice
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- 12 ounces (340 grams) white chocolate baking bars, finely chopped (about 2 cups)

Spiced German Buttercream (recipe follows)
Garnish: whole pumpkin seeds, chopped pumpkin seeds

1. Preheat oven to 350°F (180°C). Spray 3 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in pumpkin and vanilla bean paste.
3. In a medium bowl, whisk together flour, cornstarch, cinnamon, pie spice, baking soda, and salt. Add flour mixture to butter mixture all at once; beat at low speed until nearly combined. Fold in white chocolate until combined. Divide dough among prepared pans (a heaping $1\frac{1}{2}$ cups or about 443 grams each), pressing into an even layer.
4. Bake until centers are golden brown and set and a wooden pick inserted in center comes out clean, 20 to 22 minutes, rotating pans halfway through baking. Let cool in pans for 10 minutes. Using a small offset spatula, loosen edges of cookie layers. Carefully invert onto wire racks; turn cookie layers parchment side down, and let cool completely.

5. Remove and discard parchment. Place 1 cooled cookie layer, flat side down, on a serving plate. Reserve $1\frac{1}{2}$ cups (252 grams) Spiced German Buttercream. Spoon $1\frac{3}{4}$ cups (294 grams) remaining buttercream into a large pastry bag fitted with a $\frac{1}{2}$ -inch round piping tip (Wilton 1A); pipe evenly onto cookie layer, and smooth with a small offset spatula. Top with second cookie layer. Spoon $1\frac{3}{4}$ cups (294 grams) remaining buttercream into pastry bag, and pipe onto cookie layer, smoothing top. Place remaining cookie layer, flat side down, on top. Using a large offset spatula, spread remaining Spiced German Buttercream all over sides of cake and $\frac{1}{2}$ to $\frac{3}{4}$ inch around edge of top. Using a bench scraper held flush against side of cake, scrape off excess buttercream to create a semi-naked cake look. (See Notes.)

6. Place reserved $1\frac{1}{2}$ cups (252 grams) Spiced German Buttercream in a pastry bag fitted with a large French star piping tip (Ateco #868); pipe decoratively around top edge of cake as desired. Garnish with pumpkin seeds, if desired. Refrigerate for at least 25 minutes or up to overnight before slicing and serving. (See Notes.)

Notes: *This buttercream recipe yields enough to frost your cookie cake as desired, whether you want to recreate this look, pipe more all over the top, or fully cover the cake's top and sides.*

If refrigerating overnight, you may want to let your cookie cake stand at room temperature for 30 minutes to 1 hour for easier slicing.

SPICED GERMAN BUTTERCREAM

Makes about $6\frac{1}{2}$ cups

- $1\frac{1}{2}$ cups (267 grams) granulated sugar*
- $\frac{1}{3}$ cup (40 grams) cornstarch
- $1\frac{1}{2}$ teaspoons (4.5 grams) kosher salt
- 2 large eggs (100 grams)
- 2 large egg yolks (37 grams)
- $1\frac{1}{2}$ cups (360 grams) whole milk
- $1\frac{1}{4}$ teaspoons (7.5 grams) vanilla bean paste
- $2\frac{2}{3}$ cups (604 grams) unsalted butter, softened
- $\frac{1}{2}$ teaspoon (1 gram) ground cinnamon
- $\frac{1}{2}$ teaspoon (1 gram) pumpkin pie spice

1. In a large bowl, whisk together sugar, cornstarch, and salt. Whisk in eggs and egg yolks until well combined, stopping to scrape sides of bowl

2. In a medium saucepan, heat milk over medium heat, stirring frequently, until steaming. (Do not boil.) Gradually whisk warm milk into sugar mixture. Return mixture to saucepan; cook over medium heat, whisking constantly, until thickened, slightly lumpy, and beginning to bubble, about 4 minutes. Cook, whisking constantly, for 2 minutes. Remove from heat. Whisk in vanilla bean paste. (Mixture should now be smooth again.) Pour into a large rimmed baking dish, spreading into a thin layer. Cover with a piece of plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Refrigerate until thoroughly chilled, about 1 hour.

3. Let custard stand at room temperature for 40 minutes; stir until smooth and softened.

4. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until light, smooth, and creamy, about 4 minutes, stopping to scrape sides of bowl. Add custard, 1 to 2 tablespoons (16 to 32 grams) at a time, beating until combined after each addition and stopping to scrape sides of bowl.

5. Switch to the whisk attachment. Add cinnamon and pie spice; beat at medium speed until light and fluffy, 3 to 4 minutes. Use immediately, or refrigerate in an airtight container for up to 1 week. If refrigerating, let come to room temperature and rewhip until fluffy and light before using.

*We used C&H® Granulated Sugar.

GOOD GOURDS

THE AUTUMN HARVEST FOR SQUASH, AN ALL-ENCOMPASSING TERM FOR HERBACEOUS VINES IN THE GOURD FAMILY, IS A BOON TO BAKING. HERE ARE FIVE VARIETIES PERFECT FOR FALL BAKED GOODS.

PUMPKIN: This hot orange gourd is the king of the fall squash and is the star of both our Pumpkin Meringue Cheesecake and Pumpkin Cookie Cake. There are hundreds of varieties of pumpkins out there, but the most commonly found pumpkins are the giant pumpkins destined to become jack-o'-lanterns. These are great for carving but not as good for eating. If you're planning to make your own purée, grab smaller, petite pumpkins, which have a higher sugar content and less-stringy texture.

BUTTERNUT SQUASH: Our squash of choice for the Sticky Squash Pecan Cake, butternut squash has a pale cream-colored exterior and golden-orange interior. Seeded and roasted, butternut squash can be scooped and incorporated into quick breads. Peeled and sliced into rounds or half-moons, butternut squash's firm texture lends itself well to being baked into upside-down cakes, tarts, and gratin.

ACORN SQUASH: Usually dark green with a splotch or two of orange, acorn squash is sweet like butternut squash but less starchy in texture. Its earthy sweetness pairs exceptionally well with maple, molasses, and brown sugar. The seeds are also edible, so consider saving those and roasting them like you would pumpkin seeds.

KABOCHA SQUASH: Also called Japanese pumpkin, kabocha is a squat, bumpy, green gourd usually used in savory dishes. However, this small but mighty squash is even sweeter

than butternut squash and its purée is often used in pies, custards, and pudding. One of the coolest ways to use kabocha? Try *Sankaya*, a Thai dessert that uses a hollowed-out kabocha squash as an edible baking vessel for a coconut custard filling.

DELICATA SQUASH: Long, white, and vertically striped with green, delicata is a versatile squash with a rich texture and mild sweetness. Unlike some of the other squash on this list, delicata squash has a thin skin that can also be eaten, making it the perfect squash to shingle into an artful upside-down cake or tarte Tatin.



STICKY PECAN SQUASH CAKE

Makes 1 (13x9-inch) cake

You can eat your veggies and enjoy a beautifully decadent treat simultaneously. This Sticky Pecan Squash Cake gets its gorgeous glow from puréed and naturally sweet butternut squash while warm spices and toasted pecans add intense bursts of fall flavors.

- 1¾ cups (428 grams) puréed cooked butternut squash (see Note), room temperature
- 1¼ cups (250 grams) granulated sugar
- ¾ cup (168 grams) vegetable oil
- ⅔ cup (152 grams) unsalted butter, melted and divided
- 1¼ cups (275 grams) firmly packed light brown sugar, divided
- 4 large eggs (200 grams), room temperature
- 1½ teaspoons (6 grams) vanilla extract, divided
- 2¾ cups (344 grams) plus 2 teaspoons (6 grams) all-purpose flour, divided
- 2 teaspoons (10 grams) baking powder
- 2¼ teaspoons (6.75 grams) kosher salt, divided
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1 gram) ground allspice
- ½ teaspoon (1 gram) ground nutmeg
- ¼ teaspoon ground cloves
- ¼ teaspoon ground black pepper
- ¼ cup (60 grams) heavy whipping cream
- 1 cup (113 grams) chopped toasted pecans

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together squash, granulated sugar, oil, ⅓ cup (76 grams) melted butter, ¼ cup (55 grams) brown sugar, eggs, and 1 teaspoon (4 grams) vanilla.
3. In a medium bowl, whisk together 2¾ cups (344 grams) flour, baking powder, 1¼ teaspoons (5.25 grams) salt, cinnamon, baking soda, allspice, nutmeg, cloves, and pepper. Gradually stir flour mixture into squash mixture just until combined. Spoon batter into prepared pan, smoothing into an even layer with a small offset spatula. Tap pan on a kitchen towel-lined counter a few times to settle batter and release any air bubbles.
4. Bake until top and center of cake are mostly set and an instant-read thermometer inserted in center registers about 185°F (85°C), 23 to 26 minutes.
5. Meanwhile, in another medium bowl, stir together cream, remaining 1 cup (220 grams) brown sugar, remaining ⅓ cup (76 grams) melted butter, remaining 2 teaspoons (6 grams) flour, remaining ½ teaspoon (1.5 grams) salt, and remaining ½ teaspoon (2 grams) vanilla. Stir in pecans. Spoon and spread mixture onto hot cake.
6. Bake until cream mixture is bubbly, a wooden pick inserted in center comes out with just a few moist crumbs, and an instant-read thermometer inserted in center registers 200°F (93°C), 6 to 8 minutes. Let cool completely in pan on a wire rack.
7. Using excess parchment as handles, remove cooled cake from pan, and cut into squares as desired.

Note: To make butternut squash purée, halve and seed a large butternut squash; coat on all sides with 1 tablespoon (14 grams) vegetable oil.

Bake, cut side down, on a parchment paper-lined baking sheet at 375°F (190°C) until very fork-tender, 50 minutes to 1 hour. Let cool completely on pan. For best color, trim and discard any browned spots. Scoop squash into the work bowl of a food processor, and pulse until mostly smooth, stopping to scrape sides of bowl. Reserve any extra purée for another use.

PUMPKIN MERINGUE CHEESECAKE

Makes 1 (9-inch) cake

Sporting a buttery chocolate graham cracker crust and enrobed in a swoopy toasted Cardamom Meringue, our pumpkin-based cheesecake boasts a smooth and decadent orange-hued filling.

- 2 cups (222 grams) chocolate graham cracker crumbs (about 15 sheets)
 - 1 cup (200 grams) plus 3 tablespoons (36 grams) granulated sugar, divided
 - ¾ teaspoon (1.5 grams) kosher salt, divided
 - ¼ cup (57 grams) unsalted butter, melted
 - 2½ teaspoons (10 grams) vanilla extract, divided
 - 3 (8-ounce) packages (680 grams) cream cheese, cubed and room temperature
 - ¼ cup (55 grams) firmly packed light brown sugar
 - 3 tablespoons (24 grams) all-purpose flour
 - 3 large eggs (150 grams), room temperature
 - 1¾ cups plus 2 teaspoons (438 grams) canned pumpkin (about 1 [15-ounce] can), room temperature
 - ½ cup (120 grams) sour cream, room temperature
 - 1½ teaspoons (3 grams) ground cinnamon
 - ½ teaspoon (1 gram) ground ginger
 - ½ teaspoon (1 gram) ground cardamom
 - ½ teaspoon (1 gram) ground nutmeg
- Cardamom Meringue (recipe follows)



1. Preheat oven to 350°F (180°C). Spray bottom of a 9-inch springform pan with baking spray with flour.

2. In the work bowl of a food processor, combine graham cracker crumbs, 3 tablespoons (36 grams) granulated sugar, and ¼ teaspoon salt. Pulse until well combined. Add melted butter and ½ teaspoon (2 grams) vanilla; pulse until well combined and mixture holds together when pinched. Using a small measuring cup or the bottom of a glass, press crumb mixture into bottom of prepared pan.

3. Bake until set and fragrant, 10 to 15 minutes. Let cool on a wire rack for at least 30 minutes. Wrap bottom and sides of pan in a double layer of heavy-duty foil; place in a large oven bag, tucking ends so bag is flush with top edge of pan. Position oven rack so top of springform pan is 5 to 5½ inches from top heating element. Reduce oven temperature to 325°F (170°C).

4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add brown sugar, flour, remaining 1 cup (200 grams) granulated sugar, remaining 2 teaspoons (8 grams) vanilla, and remaining ½ teaspoon (1.5 grams) salt; beat at low speed just until combined. Increase mixer speed to medium-low, and beat until well combined, about 1 minute, stopping to scrape sides of bowl. Add eggs, one at a time, beating just until combined after each addition.

5. In a medium bowl, stir together pumpkin, sour cream, cinnamon, ginger, cardamom, and nutmeg. Add pumpkin mixture to cream cheese mixture; fold and stir until well combined, stopping to scrape sides of bowl.

6. Spray sides of springform pan with baking spray with flour; pour cream cheese mixture onto prepared crust. Lightly tap side of pan to spread batter into an even layer and release any air bubbles, smoothing top with a small offset spatula as necessary. Using a wooden pick, pop and fill any air bubbles that rise to the surface. Carefully place springform pan in a large roasting pan. Place roasting pan in oven, and add hot water to come 1 inch up sides of springform pan.

7. Bake until edges are just set, top looks slightly dry, center is still jiggly, and an instant-read thermometer inserted in center registers 150°F (66°C) to 155°F (68°C) (see Notes), 1 hour and 40 minutes to 1 hour and 55 minutes, loosely covering with foil to prevent excess browning after 1 hour and 10 minutes of baking. Turn oven off, and leave cheesecake in oven with door open 4 inches for 1 hour.

8. Carefully remove and discard roasting bag; transfer springform pan to a wire rack. Let cool in pan on wire rack for 1 hour. Refrigerate in pan on wire rack overnight, loosely covering with foil only when completely cool to prevent condensation from forming on top of cheesecake.

9. When ready to serve, carefully remove from pan, and transfer to desired plate. (See Notes.) Brush excess crumbs off plate and sides of cheesecake; using a paper towel, gently pat dry any condensation on top and sides.

10. Spoon Cardamom Meringue into a large pastry bag; cut a ½-inch opening in tip. Pipe meringue evenly over sides and top of cheesecake. Using the back of a spoon, swoop and swirl meringue as desired. Using a handheld kitchen torch, carefully brown meringue as desired.

Notes: *Although poking the surface may cause it to crack, temping your cheesecake can help you get a feel for what it should look like when done.*

To help chilled cheesecake release cleanly, use a handheld kitchen torch to gently warm sides of springform pan before removing.

CARDAMOM MERINGUE

Makes about 6 cups

1½ cups (300 grams) granulated sugar
⅓ cup (80 grams) water
⅔ cup (160 grams) egg whites (5 to 6 large egg whites), room temperature
¼ teaspoon cream of tartar
¾ teaspoon (1.5 grams) ground cardamom
¾ teaspoon (3 grams) vanilla extract*

1. In a small saucepan, combine sugar and ⅓ cup (80 grams) water. Bring to a boil over high heat, being careful not to splash sides of pan and stirring to help sugar dissolve. (Do not stir once mixture starts to boil.) Cook until an instant-read thermometer registers 240°F (116°C).

2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at medium speed until soft peaks form.

3. With mixer on medium speed, pour hot sugar syrup between side of bowl and whisk attachment in a slow, steady stream. Increase mixer speed to high, and beat until stiff peaks form and bowl is mostly cool to the touch, 10 to 12 minutes. Beat in cardamom and vanilla. Use immediately.

*We used Heilala Pure Vanilla Extract. 

THE BAKER'S PANTRY PICKS

WITH TREASURED INPUT FROM YOU—OUR READERS—AND THE EDITORS OF *BAKE FROM SCRATCH*, WE'VE ROUNDED UP THE BAKING PRODUCTS MOST LIKELY TO HELP YOU SUCCEED IN THE KITCHEN. HINT, YOU'LL FIND THESE IN OUR HOME KITCHENS!



1. BEST ALL-PURPOSE MOLASSES: Grandma's Molasses Original

Unsulphured and high-quality, we can count on Grandma's Molasses to bring the rich caramel flavor without overpowering our baked goods. There's a reason this molasses has been a trusted brand for more than 130 years!

FIND IT: Available at most local grocery stores and online

2. MOST DIVINE DAIRY: Vermont Creamery Crème Fraîche and Mascarpone

We're mascarpone and crème fraîche connoisseurs and trust us: Vermont Creamery makes the best of both. Although owned and operated in the United States, Vermont Creamery makes all its dairy in the European style, making it the gold standard of creaminess.

FIND THEM: Available at most local grocery stores and vermontcreamery.com

3. THE CREAM OF THE CROP: Eagle Brand Sweetened Condensed Milk

Eagle Brand has been providing one of our favorite dairy ingredients for more than 150 years. We use it wherever we can, from no-churn ice cream to truly decadent buttercream.

FIND IT: Available at most local grocery stores and eaglebrand.com

4. FINEST FINISHING SALT: Maldon Sea Salt Flakes

Bright white and perfectly flaky, Maldon Sea Salt Flakes are like a baker's fairy dust. Sprinkle the salt on caramel thumbprints, golden blondies, or even a crème brûlée to create instant magic.

FIND IT: Available at most local grocery stores and maldonsalt.com

5. FAVORITE IRISH IMPORT: Five Farms Irish Cream

Created from an artful blend of triple-distilled Irish whiskey and fresh dairy cream produced by five family-owned farms in the picturesque countryside of West Cork, Ireland, Five Farms Irish Cream Liqueur lends a subtle enticing blend of vanilla bean, butterscotch, coffee, caramel, and maple flavor to your baked goods.

FIND IT: Available at select liquor stores and fivefarmsirishcream.com

6. MOST POPULAR SPREAD: Nutella

Marrying the forever fabulous flavors of chocolate and hazelnut, this creamy spread is

the easiest way to bring nutty cocoa richness to any baked good. From babka to brioche, there's little that Nutella can't improve upon. FIND IT: Available at most local grocery stores and nutella.com

7. MOST LIKELY TO BE A GOOD EGG: Vital Farms Eggs

Vital Farms has us convinced: pasture-raised chickens make better, richer eggs. The amber-gold yolks, a testament to their quality and flavor, make for the creamiest custards and the most decadent pound cakes.

FIND IT: Available at most local grocery stores and vitalfarms.com

8. NUMBER ONE IN NUTS: Nuts.com

The best part about nuts.com is the variety of options. Whether your recipe calls for roasted unsalted peanuts or raw whole cashews, nuts.com has a fresh, great tasting bag of your nut of choice.

FIND IT: Available at nuts.com

9. BEST SPECIALTY SUGAR: India Tree Caster Sugar and Muscovado Sugar

India Tree provides two sugars that bring special luster to our baking. Unlike brown sugar, muscovado sugar is not fully refined and retains all or part of its molasses content, imparting rich caramel undertones to cookies and cakes. India Tree Caster Sugar is very finely ground granulated sugar that's not yet powdered, and we use it in applications where sugar needs to dissolve in cooler liquids, like in meringues.

FIND THEM: Available at select grocery stores and indiatree.com

10. MOST LIKELY TO BE OUR JAM: Bonne Maman

We often call for this premier brand in any recipe requiring preserves or jam, and for good reason. Bonne Maman has numerous flavors to choose from and always offers the perfect balance of tart fruitiness and jellied sweetness.

FIND IT: Available at most local grocery stores and bonnemaman.us

11. BEST NATURAL COCOA POWDER: Ghirardelli Unsweetened Cocoa Powder

What do we love more: the resealable package that allows for easy scooping or the divine quality and taste of the cocoa? It doesn't matter. Both features make this cocoa powder a must-have.

FIND IT: Available at most local grocery stores and ghirardelli.com



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12. BEST NEUTRAL OLIVE OIL:

California Olive Ranch Everyday Olive Oil

Olive oils, much like wine, vary wildly in quality and flavor. Consistently reliable, California Olive Ranch Everyday Olive Oil is the perfect mild yet buttery olive oil to mix into your cakes and quick breads.

FIND IT: Available at most local grocery stores and californiaoliveranch.com

13. THE BEST BAKING CHOCOLATE:

Guittard Chocolate

Guittard chocolate baking bars are versatile because they can be chopped into smaller pieces to melt or added into batter or dough. Each 6-ounce package of Guittard chocolate has three individually wrapped bars that are easy to break or cut into squares. As an added bonus, they always denote the cacao percentage of each bar, making our baking all the more exact.

FIND IT: Available at select grocery stores and guittard.com

14. BEST DUTCH PROCESS COCOA POWDER: Guittard Cocoa Rouge

Called “rouge” because the Dutch processing turns the cocoa a rich mahogany color, Guittard Cocoa Rouge imparts full fudgy chocolate flavor in cakes and cookies without making them heavy or dense.

FIND IT: Available at select grocery stores and guittard.com

15. PRETTIEST IN PEARL: Lars Own Swedish and Belgian Pearl Sugar

Lars Own offers Belgian and Swedish pearl sugar, two sugars that differ primarily in pearl size. Belgian offers a bigger granule, which can handle higher heat and maintains its shape better, while Swedish pearl sugar is smaller and used mainly as a topping or garnish. Either way, Lars Own pearl sugar yields excellent results.

FIND THEM: Available at select grocery stores and chicagoimporting.com

16. BAKER'S BEST-KEPT SECRET: Bird's Custard Powder

Bird's Custard Powder is primarily made of cornstarch, dry milk, confectioners' sugar, and vanilla flavoring. What does this mean for your baking? Instant custard flavor can be added to buttercreams, cookies, and cake.

FIND IT: Available in the international aisle of some local grocery stores and birdscustard.co.uk

17. MOST COLORFUL: Betty Crocker Rainbow Sprinkles

While all sprinkles bring beautiful color, not all can be incorporated into your cake batters without creating rainbow bleed. That's why we love Betty Crocker Rainbow Sprinkles. These sprinkles' colors stay true when stirred into cake batter.

FIND IT: Available at most local grocery stores and bettycrocker.com

18. BEST IN BREW: Williams Sonoma Espresso Powder

For our baking coffee fix, we reach for Williams Sonoma Espresso Powder. Quick to dissolve in liquids and bringing a more intense java flavor than a regular cup of coffee, this espresso powder helps us accentuate the flavor of chocolate cakes and brownies.

FIND IT: Available at Williams Sonoma stores and williams-sonoma.com

19. MOST LIKELY TO SPICE UP THE PARTY: Penzeys Spices

Based in Wisconsin, Penzeys offers some of the finest spices around the world. Each bottle details where your ginger, nutmeg, or clove is sourced from, helping us discover the nuances between Vietnamese and Ceylon cinnamon or the complexities of ground Indian cumin.

FIND IT: Available at select grocery stores and penzeys.com

20. FAVORITE NON-NUT BUTTER: Trader Joe's Cookie Butter

This cult favorite helps us make all our Biscoff Cookie dreams come true. We treat it like any other nut butter, stirring it into blondies, cookies, and cakes whenever we can. It goes especially well with peanuts and coffee, recreating the flavor of that signature in-flight snack.

FIND IT: Available at Trader Joe's and traderjoes.com

21. MOST STYLISH COCOA: King Arthur Baking Black Cocoa Powder

King Arthur Baking Black Cocoa Powder has been Dutched to the most extreme level, creating a product with a pitch-black color and a robust yet smooth cocoa taste. The benefits of baking with black cocoa are twofold, yielding baked goods with incomparable dark cocoa flavor and a velvety black hue.

FIND IT: Available at select grocery stores and kingarthurbaking.com



19



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21

origin of a classic

Flan

FOLLOW THE SWEEPING TALE OF THIS VERSATILE
CUSTARD AS IT TRAVELS CONTINENTS AND
CENTURIES TO YOUR DESSERT PLATE

BY KYLE GRACE MILLS
STYLING BY LUCY FINNEY



As far as dramatic reveals go, flan takes the cake. Fresh from the oven, it looks like a creamy yet uncomplicated custard—a plain *crème brûlée* awaiting its burnt sugar gilding. But once delicately released from its ramekin, flan unveils its golden secret. A river of caramel pools into a halo around the jiggly butte-shaped custard, a welcome self-saucing surprise. Though fundamentally simple, flan has captured the hearts and imaginations of bakers across time and space, from ancient Roman palaces to modern Latin kitchens.

The epic of flan begins with an empire known for its decadent tastes: Rome. In particular, citizens of ancient Rome had a voracious appetite for chicken—so much so that in an effort to prevent “moral decay,” a law enacted in 161 BC dictated that only one chicken could be consumed per meal. Their love for the fowl didn’t stop at meat. The Romans had many ancient precursor recipes for omelets, *stracciatella* (egg drop soup), and, of course, flan. Like the ancient Greek cheesecake, the ancient Romans’ recipes for flan were decidedly savory (eel flan was a favorite). If it was sweetened, it was with a scant pour of honey. The Romans brought their culinary influence to their conquered provinces, from Germany to Spain. Though the Roman Empire would eventually fall, flan had already taken root as a beloved European delicacy.

Flan had a special evolution during the 11th century, when the Moors took control of the region that is now Spain and Portugal and brought vibrant flavors and spices to the Europe. Most importantly, they brought cane sugar to the baking equation. Soon, Spanish bakers were incorporating sugar into custards, transforming something good into something great. At some point, caramel entered the picture, forever casting flan in a golden hue. The other game changer was the *bain-marie*. First used for the practice of alchemy, the *bain-marie* is a gentle way to heat mixtures in a water bath, ensuring that the mixture won’t scorch or boil. With the *bain-marie*, flan achieved its characteristic just-set wobble, a tender custard that could stand on its own but would yield to a dull spoon. As flan began to take its final iconic shape, it began to travel the world and evolve in each new country it called home.

Before we dig into the many variations of flan, let’s address its nomenclature. The word “flan” is French but derives from the Old High German word *flado*, meaning “flat cake.” But the word “flan” has changed hands from there. In France, flan is known as *crème caramel*, a custard identical to the flan we know in the US and Latin America. In Britain, “flan” refers to a quiche-like dish, more like a tart than custard. No matter its name, flan has kept its original caramel-saturated custard form.



Wherever flan has gone, each culture has reinvented it into their own image. Starting close to its original home, Portugal changes up the shape and flavor. For the Portuguese, flan becomes a ring and is called *pudim flan*. A local specialty is Pudim Abade de Priscos, a version of flan that has rich bacon, 15 egg yolks, and the specialty spirit of Portugal, port. Croatia has a similar adaptation, *rožata*, with the addition of *rozalin*, Dubrovnik rose liqueur. Looking farther afield, Vietnam uses a particularly strong “burnt caramel” topper for flan and serves it with the country’s famous strong coffee. Called *purin* in Japan, flan is so popular that convenience stores are stocked with the wobbly custard. India incorporates rich spices into flan, adding chai masala and cardamom into the mix. The Philippines probably claims one of the richest flans around. The oval-shaped *leche flan* is made with sweetened condensed milk and extra egg yolks, yielding a particularly thick and creamy custard.

Perhaps no other cultures have welcomed flan more into their culinary traditions than those of Latin America. Peruvian flan, called *crema volteada*, often packs a tart, fruity punch and incorporates local produce like apples, lucuma, and granadilla. For a Puerto Rican Thanksgiving, *flan de calabaza* usurps pumpkin pie as the dessert of honor. Made with the creamy addition of pumpkin purée and rich spices, flan de calabaza is all pumpkin pie filling, hold the crust. Chile’s variation, *leche asada*, is the roasted entry to flan. Baked without a water bath, this custard gets an extra-toasted milk flavor thanks to the high heat. Argentinians swap a homemade caramel for dulce de leche in *flan casero*. Likewise, Mexican recipes for flan often call for *cajeta*, a renowned goat’s milk caramel.

In fact, Mexico and flan have formed one of the strongest culinary links of any other country or culture. Mexican variations of flan are manifold, but perhaps the most striking adaptation is the two-toned Chocoflan, or *pastel imposible*. Half chocolate cake, half flan, this miraculous dessert begins with cajeta poured into a ring mold. Then, chocolate cake batter is added, followed by the custard. During baking, the flan layer sinks and the chocolate cake rises, swapping places like magic. This party trick is due to weight and baker’s



science. The carbon dioxide created by the cake batter's leavening agent helps carry the cake to the top, while the cajeta and custard are naturally heavier, dragging them to the bottom.

What makes flan so spectacularly versatile is its pedestrian ingredient list. Requiring little more than eggs, dairy, and sugar, flan works as a malleable base for numerous flavors. Each destination on the map of flan uses a different ratio of eggs, with sometimes just the whites being used and other times just the yolks. In Latin America, the dairy is often a blend of canned sweetened condensed milk and evaporated milk. In Europe, fresh milk or cream is the main choice. But one thing generally stays untouched: the caramel base. No flan is complete without that golden caramel coat.

FLAN

Makes 6 servings

Our traditional recipe makes the most of the creamy decadence of sweetened condensed milk and the slightly toasty flavor of evaporated milk. Heightened with rich vanilla and a touch of orange zest, this custard is a renowned classic for a reason.

- $\frac{3}{4}$ cup (150 grams) granulated sugar
- $\frac{1}{2}$ cup (80 grams) water
- 3 large eggs (150 grams)
- 2 large egg yolks (37 grams)
- 1 (14-ounce) can (378 grams) sweetened condensed milk
- 1 (12-ounce) can (370 grams) evaporated milk
- $1\frac{1}{2}$ teaspoons (6 grams) vanilla extract*
- $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
- $\frac{1}{2}$ teaspoon (1 gram) packed orange zest

1. Preheat oven to 325°F (170°C).
2. In a small saucepan, combine sugar and $\frac{1}{2}$ cup (80 grams) water. Bring to a boil over medium-high heat, being careful not to splash sides and gently stirring frequently to help sugar dissolve. (Use a wet pastry brush to help dissolve any sugar that sticks to sides of pan.) (Do not stir once mixture starts to boil.) Cook until mixture turns a deep amber color. Immediately divide caramel among

6 (6-ounce) ramekins; carefully swirl ramekins so bottoms are evenly coated with caramel. (Sides of ramekins may be hot.) Place ramekins in a 13x9-inch baking pan.

3. In a large bowl, whisk together eggs and egg yolks until well combined. Add condensed milk and all remaining ingredients; gently whisk until well combined, stopping to scrape sides of bowl and being careful not to incorporate too much air. Strain through a fine-mesh sieve into a large bowl or glass measuring cup.

4. Spray sides of each ramekin with cooking spray; using a paper towel, spread into an even layer and wipe away any excess. Divide egg mixture among prepared ramekins (about 152 grams each). Using a small spoon, skim off any bubble clusters on surface, if desired. Cover each ramekin tightly with a square of foil. Add enough hot water to baking pan to come halfway up sides of ramekins.

5. Bake until set but still jiggly and an instant-read thermometer inserted in center registers 170°F (77°C) to 175°F (79°C), 35 to 38 minutes. Transfer flans to a wire rack; uncover ramekins, and let cool for 45 minutes. Cover and refrigerate for at least 4 hours or up to overnight.

6. Let chilled flans stand at room temperature for 45 minutes. To serve, place a plate upside down on top of 1 ramekin; invert, and remove ramekin. (See Notes.) Repeat with remaining ramekins.

**We used Heilala Pure Vanilla Extract.*

Notes: You can use a small sharp knife to loosen just the very top edge of the flan from the ramekin, if necessary. Avoid going too deep, as you may ding the sides of the flan. Use a smooth rather than a sawing motion to keep your edges as clean as possible.

Often when a flan is loose and ready to turn, you can roll the ramekin between your hands and the flan will also spin slightly inside the container.

When turning out a flan, you will often hear a suction-like sound followed by the caramel sauce flowing onto the plate; both indicate your flan has released! 🍮



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LEFTOVER CANDY COMPOST COOKIES & BARS

Makes 9 bars or 24 cookies

When the dust settles after All Hallows' Eve, you've probably got more candy than you know what to do with. Consider this the sweet answer to your Halloween candy surplus conundrum. This recipe is endlessly customizable; it can be made into cookies or bars and can feature whatever candy you love best. No matter what you choose, you win.

- ½ cup (113 grams) unsalted butter*, softened
- ½ cup (110 grams) firmly packed light brown sugar
- 3 tablespoons (36 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract
- 1½ cups (208 grams) all-purpose flour
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon kosher salt
- 2 tablespoons (30 grams) whole milk, room temperature
- 1½ cups assorted Halloween candy*, divided
- 1 tablespoon (11 grams) Halloween sprinkles

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Reduce mixer speed to medium-low.

Add eggs, beating well. Beat in vanilla.

2. In a medium bowl, whisk together flour, baking soda, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Gently stir in ¾ cup candy. Refrigerate until slightly firm, about 30 minutes.

3. Preheat oven to 350°F (180°C).

4. For bars: Line a 9-inch square baking pan with parchment paper, letting excess extend over sides of pan. Press dough into prepared pan. Top with sprinkles and remaining ¾ cup candy.

5. Bake until edges are golden brown and an instant-read thermometer inserted in center registers 200°F (93°C), about 30 minutes. Let cool in pan for 5 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Cut into bars. Store in an airtight container for up to 3 days.

6. For cookies: Line baking sheets with parchment paper. Using a 1½-tablespoon spring-loaded scoop, scoop dough, and place 2 inches apart on prepared pans. Top with sprinkles and remaining ¾ cup candy. 7. Bake until golden brown and fragrant, 10 to 12 minutes. Let cool on pans for 5 to 10 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 3 days.

**We used Kerrygold. Candy should be around the same size, so chop larger candy pieces as needed. *





TRISH'S PEARLS OF WISDOM

OUR BAKING AND PASTRY EDITOR TACKLES PIE PLATES, CHEESECAKE, AND HOW TO ADJUST RECIPES FOR SALTED BUTTER.

What makes the best piecrust: metal or glass pie plates?

In the realm of pie plates, both metal and glass have their place. Beyond personal preference, your pie plans can define the plate you pick. Metal pie plates are heat-conducting champs. They warm up and cool quickly, making them prime for crisp blind- or par-baked crusts. This, however, can cause discrepancies for pies with longer cooking spans. Darker metal pans, unlike lighter-colored models, are particularly prone to overbrowning. For those pies that need more oven time, glass is a great go-to. They heat at a slow, even rate, meaning crust and filling can bake more at the same pace. Glass plates are also sturdy and nonreactive, with handy clear sides that show if crusts are soggy or nicely baked. The more slippery surface, though, can potentially cause shrinking or slumping, as well as slight sticking for some sugary crumb crusts. There's also a chance glass could crack from large temperature shifts, so follow product guidelines. Metal pans, meanwhile, can move easily from freezer to oven. Unlike glass, though, they are easily dinged and scratched. The bottom line: both metal and glass come with strengths and shortcomings. Whether you choose one or keep both on hand, rest easy that tasty pies are possible in either pan. Check out our Eyes on

the Pies feature on page 73 for some delicious ideas!

How can you avoid the top of your baked cheesecake from sinking?

Start by assessing your ingredients. As in all baking, having the right ratios is vital. Too few eggs and your cheesecake won't set well, but too many eggs may cause it to crack or sink. Some added flour or cornstarch may help address these pitfalls, adding stability and preventing curdled eggs. Next, be mindful of your methods. Avoid overmixing; too much incorporated air can cause a cheesecake to rise and fall much like a soufflé. That's why room temperature ingredients, which meld together more easily, are needed. Try baking at a lower temperature if you aren't already (many of our recipes bake at 325°F [170°C]) and opt for a water bath. Taking a slower, gentler approach can help your cheesecake bake and set more evenly. Resist the urge to check your cheesecake too early, and avoid overbaking. When finished, consider shutting off the oven, cracking open the door, and leaving the cheesecake inside for an hour; this lets it start setting gently before cooling completely. These added steps may take more time, but a beautiful, flat cheesecake is well worth the wait.

I only have access to salted butter.

When baking, should I eliminate the salt called for in the recipe?

Your adjusted salt amount will vary by baked good. In general, ½ cup (113 grams) salted butter contains about ¼ teaspoon (1.5 grams) salt (or about ½ teaspoon [1.5 grams] kosher salt); using this proportion, you can tweak your ratios accordingly. For example, if your recipe contains ½ cup (113 grams) unsalted butter and ½ teaspoon (3 grams) salt (or 1 teaspoon [3 grams] kosher salt), you can use ½ cup (113 grams) salted butter and a ¼ teaspoon (1.5 grams) salt (or ½ teaspoon [1.5 grams] kosher salt) instead. There are, however, some things to note. The amount and type of salt used can vary widely between butter brands, meaning you may need to fine-tune further based on which you use. Salted butter also boasts a longer shelf life and often a higher water content than their unsalted comrades. This can cause flavor and textural differences in your final treats. That said, salted butter should work for more forgiving baked goods like cakes or cookies. The Malted Maple and Milk Chai Chews found on page 20 actually tap both butter types. For recipes like breads where precision is key, however, unsalted butter may be the safe bet. ▢

Have a baking question for Trish? Email us at bakefromscratch@hoffmanmedia.com and your question could be featured in our next issue!



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FIVE-SPICE CARROT BREAD

By Stephanie Burt of The Southern Fork Podcast

An adaptation of Carrot Bread by Betty Feezor, Carolina Recipes, Volume II, 1979

INGREDIENTS

¾ cup vegetable oil
1 cup sugar
2 eggs
1½ cups all-purpose flour
1½ tsp baking soda
1 tsp five-spice powder
¼ tsp salt
1 tsp vanilla
1 cup packed, grated carrots
1 cup chopped pecans

BAKING INSTRUCTIONS

1. Preheat the oven to 325 degrees, spray a loaf pan with non-stick spray.
2. With a hand mixer, mix salad oil and sugar. Add eggs, one a time, incorporating well before adding the second one.
3. Mix dry ingredients together and incorporate with above, then add vanilla, carrots, and pecans. Mix to combine.
4. Bake for 1 hour 15 minutes or until toothpick inserted in the center comes out cleanly.
5. Let cool in pan for 10 minutes, then turn out on a cooling rack.

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